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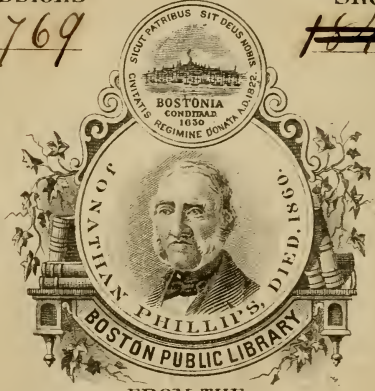

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WHAT TO DO

WITH THE COLD MUTTON:

A BOOK OF RÉCHAUFFÉS.

TOGETHER WITH

MANY OTHER APPROVED RECEIPTS FOR THE KITCHEN OF A GENTLEMAN OF MODERATE INCOME.

NEW YORK:
BUNCE AND HUNTINGTON, PUBLISHERS.
1865.

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PREFACE.

It may be thought unnecessary to add another to the already numerous lists of books upon Cookery; books as various in their degrees of excellence as in price. But this little work does not profess to teach "the whole Art of Cookery:" it simply aims at supplying a want often felt by the young and inexperienced mistress of a household, where a moderate income, rather than position, renders economy advisable; and who, accustomed to every luxury and comfort in her father's house, is yet ignorant of the art by which such culinary results are attained, and would gladly see her husband's more modest table as well ordered, though by more simple means. To such persons, the following hints of "What to do with the Cold Mutton" may be of use, as suggesting something more than the only réchauffé that ever enters the imagination of a plain cook—the inevitable "hash."

The receipts that follow the "Book of Réchauffés" have all been long tried and approved, and though some of them may be thought of a more costly character than is compatible with a "moderate income," the expense depends very much upon locality; that

which may be procured for possibly one or two shillings in the country, may cost three or four in the city, whilst in other things the reverse may be the case, and what may be dear inland, may be cheap at the sea-coast. When guests are to be entertained, choicer dishes are required than are needed for the daily table, and for such occasions suitable receipts are given. But throughout this little book there is nothing that a plain cook may not manage well, after one or two trials; and if her mistress will only take the trouble of telling her of any error against good taste in matters of arrangement or dishing-up, the result cannot fail to be equally satisfactory to both.

P. K. S.

WHAT TO DO

WITH THE COLD MUTTON.

RÉCHAUFFÉS.

No. 1.—STOCK.

It may appear odd to commence a list of réchauffés with a receipt for making stock, but inasmuch as this important foundation of all soups and sauces *should* and *can* be made, in economical and well-ordered kitchens, from the bones of the joints of meat, or poultry, or game, that form the daily food of the family, this stock, so made, may fairly be classed under the head of réchauffés.

Of course, upon any extraordinary occasion, when a large quantity of stock may be needed, it must then be made from fresh meats,—shin of beef, knuckle of veal, &c., according to the kind required. But for daily use in a family, the stock made from dressed bones will be found sufficient; and if the following method be carried out, the result will be as good stock as can be desired, though it is difficult

to persuade plain cooks of this *fact;* they always insisting, in their ignorance, that fresh meat is positively necessary to produce good soups and sauces. However, the following receipt, if fairly tried, will prove to them their mistake. Take the bones of a piece of sirloin of beef, that weighed, before the meat was cut off, ten or twelve pounds; break them up with a chopper into eight or ten pieces, and put them into a stock-pot, or a stewpan, or a large saucepan, with a gallon of water; let them stew gently for five or six hours by the side of the fire, then strain the liquid through a sieve into a basin, and put it aside for some hours, or till the next day. You will find that the gallon of water has been reduced to half the quantity in the boiling. Then, when quite cold, carefully skim off every particle of fat, and put the stock into a stewpan with two large onions, a large-sized carrot cut into three pieces, a turnip cut in half, and a head of celery, if in season; if not, use a teaspoonful of celery-seed tied in a piece of muslin; a small bunch of sweet herbs, and a sprig or two of parsley; let these simmer gently by the side of the fire for two hours, and if the quantity becomes much reduced, put in a little boiling water, so as to keep it up to two quarts; add salt, a little pepper, and a good-sized knob of sugar while boiling; strain it when done from the herbs and vegetables, and you will then find your stock nicely flavored for

soups or sauces; in cold weather this will remain good in a cool larder for several days if desired; but in summer it should be heated in a stewpan each day that you wish to keep it, and then poured into a clean basin; if this is not attended to, it will turn sour very soon. Any kind of bones will make good stock; mutton, beef, veal, or poultry, or game, all or any of these may be stewed down together. The bone of a large leg or shoulder of mutton will make about three pints of stock; and in stewing down bones that have been cooked, you may add to them any trimmings from necks or loins of mutton or other meat, or the shank-bone of a leg of mutton, &c., if you should happen to have them, remembering to add also more water in proportion, if you put a large quantity of these trimmings in your stock-pot. Nothing of this kind should be wasted or thrown aside as useless, for all these things can be turned to good account; and the liquor also in which meat or poultry has been boiled, instead of being thrown away, will make the stock all the better if you use it, as far as it goes, instead of water. In the various receipts for réchauffés, when "*good-flavored* stock" is directed to be used, the stock, after the herbs and vegetables have been added, is meant; when "stock" only is mentioned, the broth without the flavoring of herbs and vegetables is intended.

No. 2.—If you desire to make this stock into clear soup, add to it, when heated, the whites of two eggs beaten up with a teacupful of cold water; pour this into the stock, whisk it well over the fire, give it a boil up, and strain it through a jelly-bag, once or more times, till it is as clear as white wine. Then to color it, if too pale, take two or three lumps of sugar, melt them over the fire in an iron spoon, till the sugar becomes a dark brown, but be careful not to burn it black; dissolve this burnt sugar in a little hot water, and add as much of it to your soup as will make it the desired color (it should be the tint of golden sherry) without causing the soup to be either bitter or sweet. If bitter, the sugar will have been burnt too much; if sweet, it will not have been burnt enough. This kind of clear soup may be varied in many ways; you may put in it a variety of vegetables, such as carrots, turnips, celery, onions, French beans, asparagus, green peas, and finely shred lettuce, all or any of these that may be in season together; only being careful to cut the different kinds all of the same size in small shreds about an inch long, so that all may be equally cooked in the same time: or you may put in small leaves of chervil only. Again, the same kind of clear soup may be thickened with a little sago or tapioca, boiled in it till quite clear; or you may boil a little macaroni or vermicelli in water, drain it, and put it in the

soup before serving; if boiled in the soup, it destroys the clearness of it. Or, should any of the clear soup in which you have put cut vegetables be left, strain it off from the vegetables, and the next day, if you have a sufficient quantity to send to table, you may vary it by making it a purée or thick soup of some kind of vegetable, such as carrot, turnip, parsnip, vegetable marrow, or potato; or you may thicken it with a little sago, &c. This sago or vermicelli soup again may be varied the second day by adding to it when heated, but *not boiling*, the yolks of two or three eggs, beaten up in half a pint of milk; let it thicken over the fire, stirring constantly; but the soup must not boil, or the eggs will curdle it. Or the clear soup may be changed into a curry soup by adding curry paste in the proportion of two tablespoonfuls of paste to three pints of soup; thicken it with a little flour, boil it well, that it does not taste raw, and serve with a dish of plain boiled rice to be eaten with it. A little practice will soon teach a young cook how she may vary a soup according to the season of the year, so that, should enough be left to send up a second time, it need not be of the same kind, unless particularly wished for.

RÉCHAUFFÉS OF FISH.

No. 3.—FISH IN WHITE SAUCE.

Remove from the bones any kind of white boiled fish that may be left from the previous day's dinner, and break into flakes or convenient sized pieces. To the bones, heads, tails, and fins, add a small onion, a sprig of parsley, a small blade of mace, and nearly a pint of water. Let all simmer in a stew-pan by the fire till the liquid is reduced to half the quantity, and then strain the stock through a sieve. To this fish stock add a quarter of a pint of cream, or half milk and half cream; thicken with a little flour and butter, season to taste with salt, and warm the pieces of fish in this sauce, but do not let it boil, or it will curdle. Put a border of nicely mashed potatoes round your dish, and serve up the fish and sauce quite hot in the centre. You may use any kind of light-colored meat stock for the sauce, instead of that made from the fish-bones, if you prefer it.

No. 4.—TO DRESS FISH A SECOND TIME.

To a small quantity of fish, add two handfuls of bread crumbs, two eggs, two ounces of butter, a little essence of anchovy, and a little pepper, salt,

and cayenne. Mix these all well with the fish, which should previously be taken from the bones and pounded; butter a plain mould, put in the mixture, and steam it until it is hot through. Any cold boiled fish may be dressed in this way.

No. 5.—FISH AND EGGS.

Take any nice pieces of cod, turbot, or brill, heat them through in boiling water, and drain them well. Boil three eggs hard, and when cold cut them in three or four pieces lengthways; boil twice the quantity of potatoes to eggs, and cut in slices the same way. Have ready the following sauce:—mix a teaspoonful of ready-made mustard, a teaspoonful of vinegar, a teaspoonful of Harvey or Reading sauce, and some pepper and salt; melt a quarter of a pound of butter, and add to these ingredients, mixing well. Pour this sauce over the fish, eggs, and potatoes quite hot, and serve.

No. 6.—FISH CAKES.

To about a pound of cold boiled fish, either salt or fresh, add one and a half pounds of mashed potatoes; beat well together in a mortar, with the addition of an egg and a little milk, and season with salt, pepper, onions, and a little thyme well chopped; of course omitting the salt if the fish should have been salted. Then, with a little flour, roll into small round cakes,

rather thick, and fry a light brown. Dish them up as you would cutlets.

No. 7.—FISH AND MACARONI.

Take the remains of any kind of white boiled fish, remove the bones and skin, and break it in rather small pieces. Boil some maccaroni in water till tender, drain it well, and cut it in lengths of about an inch, and mix equal quantities of fish and macaroni. Then put two ounces of butter into a stewpan, add the yolks of two eggs, a little lemon-juice, pepper, and salt, and stir in well half a pint of good melted butter; make the sauce quite smooth, put in the fish and macaroni, and heat it thoroughly in the sauce. Pour it out on a dish, keeping it as high as you can in the centre; cover it thinly with fine bread crumbs, and brown the top with a salamander, or in the oven till of a nice light color.

No. 8.—FISH PUDDING.

Take equal quantities of any cold boiled white fish and mashed potatoes. Break the fish up quite small, and mix well with the potatoes, adding two ounces of butter made liquid in the oven, or if you have it, you may use cream instead of the butter; season with salt and a little pepper. Butter a pudding dish, put in the mixture, keeping the top rough, and

place it in the oven till hot through and the top is nicely browned.

No. 9.—TURBOT CUTLETS.

Take the remains of the fish from the bones very carefully; if a thick large fish, cut it through slantways in slices, keeping them all of the same size and form. Sprinkle each piece with salt, pepper, and nutmeg; dip it into oiled butter, then into fine bread crumbs, then into beaten yolk of egg, and again into the bread crumbs; fry them in boiling fat, drain very dry, and serve them as you would cutlets, with a clear light-colored gravy, flavored strongly with lemon-juice, for sauce.

No. 10.—TURBOT À LA CREME.

Put into a stewpan a piece of butter the size of a large egg, two table-spoonfuls of flour, a little milk, some salt, pepper, and nutmeg, and stir over the fire till quite smooth, adding more milk till the sauce is of the right thickness and well boiled; then put in the fish, broken in somewhat small pieces; let them heat through, and serve.

No. 11.—TURBOT À LA SAINTE MENEHOULD.

Cut the turbot in neat pieces, dip each into a very hot thick sauce, which must be light colored and very well flavored; pile them in a dish, sprinkle

thickly with fine bread crumbs, over this grate some Parmesan cheese, and brown it nicely in the oven or before the fire, and serve very hot.

No. 12.—CURRIED COD.

Boiled cod makes an excellent réchauffé as a curry. For about a pound of fish, free from skin and bones, take the following ingredients: two ounces of butter, one ounce of curry powder, six ounces of finely chopped onions, and two salt-spoonfuls of salt. Melt the butter in a stewpan, then add the curry powder, onions, and salt, and let them boil thoroughly, or the curry powder will taste raw: put in the pieces of cod broken into large flakes, and let them cook for five minutes over a rather sharp fire, keeping it constantly stirred to prevent burning. If the curry seems too dry when the fish is added, pour in a little milk, just sufficient to moisten it without making it liquid. Pile the curry high in a dish, and serve with a border of well-boiled rice round it.

No. 13.—COD À LA PROVENÇALE.

Remove the skin and the bones from the cod, and break it into flakes. Take a thin dish, and cover the bottom of it with some shallot, chives, or green onions, parsley, and lemon-peel—all which are to be finely chopped—a little salt, pepper, nutmeg, two

table-spoonfuls of good salad oil, and a small bit of butter. Arrange the pieces of cod over this, and repeat the same seasoning over the fish; then cover with crumbs of bread, and put the dish in the oven to cook slowly till sufficiently done. If the top is not well colored, brown it nicely with a red-hot shovel or a salamander. To be served very hot, and eaten with lemon-juice.

No. 14.—BONNE BOUCHE OF COD.

Cut the cod into nice slices, removing the skin and bones. Put into a stewpan a small piece of butter, a table-spoonful of flour, a little very finely chopped garlic, some salt, pepper, and nutmeg; moisten with cream or milk, and stir the sauce over the fire till well mixed. Put in the fillets of cod, and warm them in the sauce; take them out, and cover each fillet with fine bread crumbs and grated Parmesan cheese; egg them with beaten yolk of egg, and cover again with bread crumbs and Parmesan. Sprinkle well with a little oiled butter, and brown them in a cutlet-pan. Serve very hot.

No. 15.—CROQUETTES OF COD.

Cut the cod in small pieces, put them into a stewpan with a little piece of butter, salt, pepper, and a bay-leaf; add sufficient flour from your dredging-box, and moisten with cream or milk. Cook the

cod for a few minutes, then take each piece, dip it into beaten yolk of egg, and throw them immediately into boiling fat; let them take a good yellow color, drain well, and serve very hot, piled as high as possible in your dish, with a border of fried parsley.

No. 16.—VOL-AU-VENT OF COD.

Break the cod in small pieces, and free it from skin and bone. Put into a stewpan a small piece of butter and two table-spoonfuls of flour, mix them together, and moisten them with half a pint of good milk; boil fast to reduce the sauce, stirring constantly, that it may not burn or stick to the bottom of the stewpan, and as it becomes thick, add by degrees another half-pint of milk; boil well and strain. Warm the pieces of cod in this sauce, add a little salt, and serve in a vol-au-vent.

No. 17.—COD FRITTERS.

Take the cod from the bones in as large flakes as possible. Make a batter of the proper consistency for frying, of flour, a little salad oil, a small quantity of any kind of light white wine, and a little salt. Dip the flakes of cod in this batter, fry them in boiling fat, drain well, and serve.

No. 18.—COD À LA GARONNE.

Put into a stewpan your pieces of cod, with a small bit of butter, two table-spoonfuls of oil, some capers, anchovies, parsley, and green onions, all chopped very fine, and pepper and salt; warm the fish in this, stirring well till the oil and butter are well mixed, then put it into a dish, sprinkle over with fine bread crumbs, salamander the top, and serve.

No. 19.—BOULETTES OF COD.

Break the cod in very small pieces, warm it in a thick, well-flavored white sauce; make it into small balls, egg and bread-crumb them twice, and fry a light-brown color.

No. 20.—COD A LA FRANÇAISE.

Divide the fish in flakes free from skin and bone. Put into a stewpan some slices of lemon, fillets of well-washed and scraped anchovies, parsley, green onions, and a very little garlic, all finely chopped, salt, pepper, with salad oil and butter in equal quantities; heat this over a slow fire, stirring incessantly, and pour the half of this sauce on to the dish in which you serve the fish; arrange the pieces of cod on this, put a border of neatly cut pieces of fried bread, pour the rest of the sauce over the fish,

sprinkle with bread crumbs, brown nicely, and serve very hot.

No. 21.—SALMON CUTLETS.

Take as much cold boiled salmon as you require for your dish of cutlets, and break it with a fork into very small shreds; moisten with a little melted butter, or, if you have any of the lobster sauce left from the previous day, use that instead of the melted butter; season with salt and a little cayenne pepper, and bind together with an egg well beaten. Make up into the shape of mutton cutlets, egg and bread-crumb them twice, and fry a light brown, and serve very hot. To be eaten with lemon-juice.

No. 22.—SALMON AND SALAD.

In some parts of Scotland, the remains of boiled salmon, instead of being pickled, as is usually done in England, are sent to table cold, to be eaten with salad; and those who try it in this way will discover it to be excellent in hot weather. Trim the fish neatly, ornament it with sprigs of parsley, and serve with it a bowl of salad, dressed as No. 201 or No. 384, as may be preferred.

No. 23.—FISH SALAD.

If you have any fish left from the previous day's dinner, you may make it into an excellent salad.

Cut it into neat pieces, about an inch and a half or two inches square, and put them into a deep dish or basin, with salt to taste, and a little very finely chopped onion; over this squeeze the juice of a lemon, cover over the basin with a plate, and set it aside for two hours. Then shred some fresh, well-dried lettuce, pile it up high in the centre of a dish, drain the fish from the lemon-juice, and arrange the pieces in a circle as you would cutlets round the pile of lettuce, and pour over the lettuce, keeping the fish white, some salad sauce, No. 384. Place a small leaf of either parsley or chervil between each piece of fish by way of ornament, or a small piece of very red beet-root. If you prefer it, you may cut the fish into much smaller pieces, and put alternate layers of fish and salad in your dish, taking care to fill it up as high as you can, and pour the sauce over the whole.

No. 24.—SOUSED MACKEREL.

Cold boiled mackerel are very good pickled nearly in the same way as salmon. Take as much as you require of the liquor in which the fish was boiled, if you have saved any; if not, use water, and add to either an equal quantity of vinegar, a small onion, a bay-leaf, some sprigs of parsley, and some whole peppercorns. Boil all these together, then take out the onion, bay-leaf, and parsley, pour the pickle over

the fish, and let it remain in it till next day, then serve it in the pickle, garnished with sprigs of fennel.

No. 25.—KEDGEREE.

Boil a teacupful of rice, as if for curry; take cold dressed whiting, or any delicate fish, and pick all the meat from the bones; mix two ounces of butter with the rice first, then the fish, seasoning with pepper, salt, and a little cayenne, and lastly, add two raw eggs beaten slightly; stir all together over the fire quickly for a minute or two, and serve very hot. This is an excellent dish for breakfast.

RÉCHAUFFÉS OF MUTTON.

No. 26.—BÉCHAMEL OF MUTTON.

If a loin of mutton has been carved in slices without cutting through the bones, an excellent dish may be made from the remains of it. Cut away what is left of the meat close to the bones of the back (the butcher should be told not to chop through these bones), leaving from two to three inches of the fat meat at the end of the ribs, so as to form a sort of well for the following preparation. Take this meat that you have cut off, mince it very small, and put it into a stewpan with a finely-chopped onion, salt, pepper, nutmeg, and moisten with a little good flavored stock, dredging in enough flour to thicken it. When sufficiently cooked, pour this mince upon the bones of the joint, cover thickly with fine bread-crumbs, making it the original shape of the loin, sprinkle well with a little oiled butter, and put it into the oven to brown nicely, and serve very hot. If you have not enough of the meat of the loin to make the béchamel, you may add to what there is, any cold mutton from another joint that you may happen to have.

No. 27.—BROILED SHOULDER OF MUTTON.

Take the remains of a shoulder of mutton, pare off all the skin and fat from what meat there is, and score it deeply and closely all over on each side. Then melt to oil, from two to three ounces of butter, and stir into this two large teaspoonfuls of ready-made mustard, one of salt, and a salt-spoon of cayenne pepper; mix well, and with a teaspoon pour this mixture into all the scores of the meat; put it on the gridiron, and broil it over a clear, sharp fire; send to table immediately upon a purée of onions or turnips.

No. 28.—BROILED MUTTON WITH TOMATO SAUCE.

Cold boiled leg of mutton, if not too much boiled, is very good cut in rather thick slices, sprinkled with pepper and salt, and broiled. To be served very hot, with a thick sauce flavored strongly with fresh tomatoes or tomato sauce.

No. 29.—CUTLETS À LA SAINTE MENEHOULD.

If you have the best end of a boiled neck of mutton left, trim it and cut it up into cutlets, warm them in high-flavored thick sauce, then dip them into fine bread crumbs, then into beaten yolk of egg to which you have added chopped parsley and onion and salt, then again into bread crumbs, and fry them. Send them up with a rich brown sauce.

No. 30.—GROSVENOR CUTLETS.

These also are made from the remains of a boiled neck of mutton. Cut into cutlets neatly, and warm them in a brown glaze; serve them in a crown, and fill in the centre with a thick white sauce, or a purée of turnips or potatoes; but be careful in dishing them up not to let the white sauce or purée fall over the brown-glazed cutlets.

No. 31.—CUTLETS OF MUTTON À LA PARMESANE.

Cut rather thick slices from a cold leg or saddle of mutton, keeping them all of the same size and form. Mix equal quantities of grated Parmesan cheese and fine bread crumbs; dip the slices of mutton into a little good-tasted thick brown sauce, then into the bread and Parmesan, then into beaten yolks of eggs in which you have put a little salt and very finely chopped parsley and chives or onion, and a second time into the bread and Parmesan, and either grill them over a clear slow fire, or fry them and serve them in a crown, with a sauce flavored with tomato in the centre. If you grill them, the cutlets should first be sprinkled with a little oiled butter.

No. 32.—PRUSSIAN CUTLETS.

Cut as much cold mutton from any joint as you require, pound it, and moisten it with a little good-

flavored stock that is strong enough to have become a jelly; add to it a shallot very finely minced, pepper, salt, two tea-spoonfuls of soy, and the yolk of an egg; mix all thoroughly together, form into rather thick cutlets, and fry them in hot fat.

No. 33.—GRILLED CUTLETS.

Cut the slices of mutton rather thick, and make them of the same form and size; warm them in a good-flavored thick sauce, then dip them into fine bread crumbs, then into yolk of egg in which you have beaten a little very finely chopped parsley and onion, then again into the bread crumbs; grill them over a slow clear fire, and send them up with a little clear brown gravy.

No. 34.—BLANQUETTE OF MUTTON.

Cut the meat from a cold boiled leg of mutton in very thin small slices, paring away the skin and the sinews. If you happen to have any mushrooms, cut up three or four middle-sized, and stew them in a little butter (if not, put in one or two table-spoonfuls of mushroom catchup to the sauce to give the flavor), add to them a little white sauce, the slices of meat, and as much stock as may be necessary to make the sauce the right thickness; warm the meat in this, adding salt to taste, and, just before serving, stir in the yolks of two eggs well beaten, and let

them thicken the sauce, but be careful it does not boil, or it will curdle.

No. 35.—HASHED MUTTON WITH MUSHROOMS.

Cut the mutton into nice slices, free from skin and fat, and dredge each slice on both sides with flour. Take six good-sized mushrooms, trim them, cut each in four pieces, and put them into a stew-pan with a small piece of butter to stew; add a little good stock, some pepper and salt, and when sufficiently done, put in the meat; let it heat through slowly, stirring frequently to prevent burning, but be careful that it does not boil, or the meat will be hard; and as soon as the flour loses its raw taste and thickens the hash, it is done, and should be served immediately with sippers of neatly cut thin toast or fried bread round the dish.

No. 36.—THE EPICURE'S HASH.

To about one pound of cold mutton, cut in neat slices, take the following ingredients:—slice two large onions, put them into a stewpan with a small piece of butter, and fry them till they are a good brown color; then add half a pint of good-flavored broth or stock, a dessert-spoonful of Tums or Harvey sauce, three dessert-spoonfuls of tarragon vinegar, a table-spoonful of curry paste, a small lump of sugar, and a little pepper and salt to taste; let this sauce

boil up, and then simmer slowly by the fire for half an hour, stirring it occasionally, and thicken it with one table-spoonful of flour, mixed smooth in a little cold water, or half the quantity of corn-starch. Let the thickening boil thoroughly, and when the sauce is ready, put in the slices of meat, let them heat through, but not boil, or the meat will be hard, and serve quite hot, with sippers of toast round the dish.

No. 37.—CURRIED MUTTON.

Though a curry is best made from fresh meat, yet a very good one may be the result of using cold mutton for it, if the following instructions are attended to. For one pound of cold mutton, cut in small pieces about half an inch square, take the following ingredients :—one ounce of curry powder, two ounces of butter, six ounces of onions finely minced, and two salt-spoonfuls of salt. Melt the butter in a stewpan, and when boiling hot, add two large onions cut in slices until well browned, when take them out and lay aside ; then put in the curry powder, minced onions, and salt ; mix all well together, and keep stirring till the curry powder is thoroughly cooked, then add the meat, and continue stirring constantly, gradually adding sufficient boiling water to keep all soft, without being in the least degree liquid, and also the browned onions chopped fine. From five to ten minutes over a good fire will be time

enough for the mutton to stew, as it has been previously cooked; pile it high in the centre of a dish, and serve it with a border of plain boiled rice round it.

No. 38.—MUTTON PUDDING.

A very good pudding may be made from cold mutton; boiled is better for the purpose than roast, but either may be used. Cut the mutton in small slices, rather thick; mix well together in a plate some flour, salt, and pepper, with a good sized onion finely chopped, and into this mixture dip each piece of mutton; slice three or four potatoes, according to size. Then butter a pudding mould or basin, line it with a light suet crust, lay in lightly the mutton and potatoes in alternate layers, till you have filled up your mould, pour in a tea-cupful or more of good stock, cover the top closely with the rest of the suet crust, and boil or steam it till done. It will not take so long to cook as if made from fresh meat.

No. 39.—TIMBALES OF MUTTON.

Mince very small as much mutton as you require to fill your moulds; soak a little crumb of bread in some good stock; chop as fine as possible a small clove of garlic and a little parsley; mix all these thoroughly, adding salt, pepper, and nutmeg, with sufficient beaten yolk of egg to bind all together.

Boil a small quantity of the small-pipe macaroni in water till tender, and drain it well. Butter the inside of as many plain tin cups or moulds as you wish for your dish, line them neatly with the macaroni, placing it round layer after layer, or cutting it in lengths of the size of the top of the mould and the height of the sides, so that the macaroni stands upright round the moulds; fill in the centre with the mixture you have prepared, cover over with macaroni, or only flour the meat, as you please; tie a cloth over the top, and boil them for half an hour. Turn the timbales out of the moulds, and serve with a thick brown sauce which you have flavored with mushroom catchup, but be careful not to pour it over the macaroni, which should look as white as possible.

No. 40.—MINCED MUTTON WITH POACHED EGGS.

Mince the mutton small, taking out all skin and sinew. Put into a stewpan a small piece of butter with one or two onions, some parsley, and a sprig of tarragon, all chopped fine, and let them fry well in the butter; then add sufficient stock for the quantity of meat; pepper and salt to taste, a little browning if needed for the color, and a table-spoonful or more of flour mixed in a little stock or water. Stir constantly, and when the stock is smooth and well boiled, add the minced mutton and warm it through,

but do not let it boil, or it will be hard. Pour it upon a dish, and serve it with some nicely poached eggs on the top.

No. 41.—MINCED MUTTON AND CUCUMBER.

Mince rather small as much cold roast or boiled mutton as you require, freeing it from skin and sinew. Pare a large-sized cucumber, take out the seeds, and cut it up into pieces about half an inch square; stew them in a little savory brown sauce, and, when tender, add the minced mutton and a little thickening if needed; let the mutton heat through, stirring well to mix thoroughly with the cucumber, and serve it piled high on a dish with neatly-cut pieces of fried bread round it.

No. 42.—VEGETABLE-MARROW STUFFED WITH MUTTON.

Cut a good sized vegetable-marrow in half, down the length, scoop out the seeds, and fill with the following mixture:—mince very fine a little cold mutton, dredge a little flour over it, season with pepper, salt, a little finely chopped onion, and bind together with yolk of egg. Fill the centre of the vegetable-marrow with this, tie the two halves together with some fine packthread, and stew it till tender in good-flavored stock. When done, take it out of the stock, which you must thicken with the yolks of two or

three eggs; pour this sauce over the vegetable-marrow (from which you have previously removed the string), and serve. If you prefer it, you may use several small marrows, instead of one large one.

No. 43.—STEWED MUTTON À LA JARDINIÈRE.

Cut the meat from the joint in rather large, thick pieces. Slice two or three small beet-roots and one cucumber, and put them into a stewpan with a lettuce, an onion, pepper, salt, a small quantity of butter, and a little stock or water. Set the stewpan in the oven or on a stove, and when the vegetables have stewed till they are tender, add to them a quantity of boiled peas and the meat. Let the whole stew till the meat is well warmed through, and then serve it with the meat piled high in the centre of the dish and the vegetables arranged round it.

No. 44.—RISSOLES OF MUTTON.

Take half a pound of cold mutton, chop it very fine, and mix it well with rather more than a table-spoonful of flour; chop an onion small and boil it in a tea-cupful of good-flavored broth or stock, and add to this the meat and flour, flavoring with pepper, salt, and nutmeg, and boil for five minutes. Pour upon a plate, and set aside to get quite cold, and then divide it into small portions, making each into a small ball of sausage shape; egg and bread-crumb

them twice over, and fry in hot fat; drain well, and serve very hot, piled high on a folded napkin, and garnish with sprigs of fried parsley. If the mince should be too stiff, add a little more broth or boiling water while boiling.

No. 45.—CROQUETTES OF MUTTON.

Make about half the quantity of the preparation for rissoles. Roll out some puff paste rather thin, cut out with a round cutter about the size of the top of a tea-cup as many circles of paste as you wish rissoles, put on each a large tea-spoonful of the mince, double half the circle over it, wet the edges, and press them together, and either fry the croquettes in hot fat or bake them in the oven; if baked, wash them over previously with beaten yolk of egg. Dish them high on a folded napkin, and send to table very hot.

RÉCHAUFFÉS OF BEEF.

No. 46.—MOULD OF BEEF.

Take as much cold roast or braised beef as you require for the size of your mould, mince it quite small, and then pound it a little. Soak a small quantity of crumb of bread in broth or stock, mix it well with the pounded beef, add a small clove of garlic chopped as fine as possible; pepper, salt, a tablespoonful of mushroom catchup, and sufficient yolk of egg well beaten to bind all well together. Butter a plain tin mould, dredge it over slightly with flour, fill it with the mince, flour over the top, tie a cloth closely over, and boil or steam it for an hour. When done, turn it out of the mould, and serve it with a good-flavored, thick brown sauce round it.

No. 47.—CROQUETTES IN POTATO PASTE.

Make a mince of beef as directed for croquettes of mutton (No. 45), but instead of using puff paste, make the following preparation for them. Boil one pound of potatoes, and mash them in a basin; when cold, add one egg, two ounces of flour, and a little salt; mix into a paste, roll it out, and use it as you

would puff paste in the receipt for mutton croquettes. Fry the croquettes a light color, turning them frequently to prevent burning, and serve, piled high on a napkin decorated with fried parsley. The potato paste should be made in a cool place, and should not stand long before it is used.

No. 48.—HASHED BEEF.

Cut as much cold roast beef as you require for your dish, in neat slices, free from skin and gristle. Put into a stewpan a small piece of butter, a large onion minced, a table-spoonful of flour, and keep stirring over the fire till it browns, but be careful it does not burn. Then stir in by degrees half a pint of good-flavored stock, add salt to taste, and let the sauce boil till it thickens sufficiently, when put in two table-spoonfuls of hot green pickle chopped small, and the slices of beef; let them heat through, and serve with sippets of toast round the dish.

No. 49.—MINCED BEEF AU GRATIN.

Mince small as much cold roast beef as you wish for your dish. Put into a stewpan a small quantity of good brown sauce, together with a shallot chopped small; salt, pepper, and nutmeg; give it a good boil, and warm the meat in this, making it rather thick. Pour it into a deep dish, cover it over thickly with fine bread crumbs, sprinkle over some oiled butter,

and put it into the oven to brown nicely, and serve immediately.

No. 50.—FRIED BEEF AND ONION.

Cut some cold salt beef in nice slices, rather more than the eighth of an inch in thickness; peel and slice about the same thickness a large Spanish onion. Put from three to four ounces of butter in a clean frying-pan, and when melted put in the slices of onion, and fry them till soft and they are a nice yellow color; then drain them from the butter, into which put the slices of beef to fry; they must not be allowed to get hard, but as soon as cooked, serve immediately, as hot as possible, with the fried onions piled high in the middle of your dish and the slices of beef arranged around it.

No. 51.—SCALLOPED BEEF.

Melt an equal quantity of cheese and fresh butter, say two ounces of each, mince fine half a pound of cold roast beef, and warm it in the cheese and butter, adding a little pepper and salt; pour this mixture into tin or plated scallop shells, sprinkle them over with crumbs of bread, then with grated cheese, and put them into the oven, or in a Dutch oven before the fire, to brown nicely, and serve very hot.

No. 52.—STEWED BEEF À LA POULETTE.

Cut some nice slices of cold stewed or braised beef quite free from fat or skin. Chop small some parsley, chives, or green onions, a sprig of tarragon, and let these herbs stew for a few minutes in a small quantity of butter; then dredge in a little flour, add half a pint of stock, some salt, pepper, and nutmeg, and let the sauce boil well. Then put in the meat; let it warm through, and the last thing thicken your sauce with the yolks of two or three eggs, and serve immediately.

No. 53.—STEWED BEEF EN MATELOTE.

Cut some nice slices of stewed beef from the lean part, and free from skin. Take about a dozen button onions, and put them whole into a stewpan with a small piece of butter; let them become yellow, then dredge in some flour, and moisten with nearly half a pint of stock, adding some small mushrooms if you have them, pepper, salt, a few springs of parsley, winter savory, and a bay-leaf tied together, and a glass of red wine; let the sauce boil till the onions and the mushrooms are done, then put in the slices of beef to warm through, take out the bunch of herbs, and serve with sippets of fried bread round the dish. This receipt answers equally well for cold roast beef.

No. 54.—POLPETTI.

Take two table-spoonfuls of very finely chopped cold roast beef, a dessert-spoonful of the under fat of the sirloin, also very finely chopped, one table-spoonful of bread crumbs soaked in broth or water, one table-spoonful of grated Parmesan cheese, the yolks and whites of two eggs beaten separately, the juice and peel of half a lemon, and pepper and salt to taste. Mix all well together, make up into balls, roll in fine bread crumbs, and fry them; drain well, and serve on a folded napkin.

No. 55.—POTTED BEEF.

Take some cold boiled beef (the lean half of the round is the best), remove all the skinny parts, mince fine, and then pound in a mortar with some fresh butter till quite smooth. Season with a little nutmeg, a little black pepper, some cayenne, a little mace, and salt if necessary. Press it very firmly into flat pots; clarify some fresh butter, and pour over the top of each pot, and when cold, paper it over, and keep in a cold place.

No. 56.—GALLIMAUFRY.

Take as much cold salt beef as you require for your dish, and mince it small. Boil some cabbages till nearly done, take them out of the saucepan,

drain the water thoroughly from them, and chop them small. Take equal quantities in bulk of the minced beef and cabbage, mix them well together, and fry with a little butter, or good clarified dripping, in a frying-pan, till done of a nice light color; pile the gallimaufry high in a dish, and serve very hot.

RÉCHAUFFÉS OF VEAL.

No. 57.—VEAL À L'ITALIENNE.

Boil some macaroni in water till it is tender; let it drain, and lay it evenly in rows round a basin or plain tin mould; then fill it with the following ingredients:—cold veal minced very fine, and sufficient ham or tongue, also very finely chopped, to make the whole savory, a little grated bread soaked in broth or water, a small quantity of grated lemon-peel, a little bit of pounded mace, and pepper and salt; mix all these well together, and bind it with the yolks of two eggs and a little good rich gravy or cold savory jelly. Put this mixture into the macaroni, cover the top with a layer of macaroni, allowing room for the meat to swell, tie a cloth, floured, over it, and boil it for three-quarters of an hour. Turn it out of the mould, and pour round it in the dish some good light-colored gravy, flavored with mushroom catchup. If you do not happen to have either ham or tongue, you may use some finely chopped anchovies.

NO. 58.—VEAL AND RICE PIE.

Boil a small quantity of rice in water till nearly tender, and drain it thoroughly; then stir in half a pint of good white sauce, two large table-spoonfuls of grated cheese, and some cold roast or boiled veal cut in little slices as thin as possible, adding sufficient salt and cayenne pepper to flavor the whole, and mix all well together. Butter well a plain tin mould, and shake in it some very fine bread crumbs, then line it with a very thin paste, fill it with the mixture of veal and rice, cover over the top with the same thin paste, and bake it in a moderate oven for an hour. Turn the pie out of the mould, taking care not to break it, and serve very hot.

No. 59.—LARDED CUTLETS OF VEAL.

Cut some slices from a cold fillet of veal, a third of an inch thick, and divide them into round pieces about the size of a Spanish silver dollar, or rather larger; lard these through with strips of fat bacon, using a large larding-pin for the purpose. Put into a stewpan nearly a pint of good stock, reduce it to half the quantity, add a little salt, a small lump of sugar, and as much coloring as may be needed if the sauce is not dark enough; it should be reduced till it becomes a thinnish transparent glaze; put in the larded rounds of veal, let them stew in this till

the bacon is quite cooked and the slices of veal nicely glazed; then take them out of the sauce, moisten it, if too thick, with a little stock, add a small glass of red wine, the juice of a lemon, and a little cayenne pepper; give it a boil, dish the rounds of veal as you would mutton cutlets, pour the sauce in the centre, and serve.

No. 60.—GLAZED CUTLETS WITH SORREL.

Cut the slices of cold veal as for the preceding receipt, stew these a little in some good glaze, take them out of it, and dish them as you would mutton cutlets, with a purée of sorrel in the centre.

No. 61.—VEAL FRITTERS WITH TOMATO SAUCE.

The remains of a cold boiled knuckle of veal may be used in the following manner:—cut the meat in small pieces, dip each in batter, and fry them a light-brown color; drain them well from the fat, pile them high in a dish, and pour round them a thick brown sauce, which must be strongly flavored with fresh tomatos when in season; at other times of the year, use tomato sauce instead of the ripe fruit.

No. 62.—BLANQUETTE OF VEAL.

Cut some cold roast veal in small pieces. Put into a stewpan half a pint of white sauce with three or

four mushrooms cut up small, or a little mushroom catchup; let it boil, and then add the meat to heat through; put in the yolks of two eggs slightly beaten, stir constantly, and when they thicken the sauce, take the stewpan off the fire, squeeze in the juice of a lemon, and serve.

No. 63.—CALF'S HEAD À LA POULETTE.

Cut the remains of a cold calf's head in smallish pieces. Put into a stewpan some sprigs of parsley, tarragon, and chives, or green onions, all chopped small, with a little butter; let them fry in the butter, and then dredge in a little flour; add some salt and pepper, and a few mushrooms chopped, if you have them, and moisten with sufficient stock for your sauce; let it boil for ten minutes, then put in the pieces of calf's head to heat through, which being done, stir in the yolks of two or three eggs; continue stirring till the sauce thickens, when you must take it off the fire at once, add the juice of a lemon, and serve.

No. 64.—CALF'S HEAD FRITTERS.

Cut the cold calf's head into small round slices, put them in a deep dish, sprinkle on them some chopped parsley, tarragon, and chives, and squeeze over all the juice of a lemon, or two table-spoonfuls of vinegar. Let them remain in this pickle for two or three hours, turning the pieces of calf's head every

now and then, so that both sides may imbibe the flavoring; then take them out, drain well from the acid, dip each piece into batter, and fry them in hot fat, a light yellow color; serve very hot.

No. 65.—HASHED CALF'S HEAD.

What is left of a boiled calf's head (with the skin on) will make an excellent dish, hashed, if the following directions are carefully attended to:—take the meat, palate, and gelatinous parts from the bones, cutting it in neat slices or pieces; stew down the bones, with a bunch of sweet herbs, in the liquor in which you boiled the head (which should be saved for this purpose), and take as much of this stock, reducing it till strong enough, as may be required for the quantity of meat you hash; to this stock add a little mushroom catchup, the juice of a lemon, one or two anchovies chopped fine, some cayenne pepper, and a little coloring if necessary; boil all these together, then strain, and thicken with a little flour and butter. Then take what remains of the brains, beat them up with two eggs and two table-spoonfuls of flour, a little sage, thyme, and parsley, all chopped very fine, and season with cayenne and salt; make it up into little flat cakes, and fry in butter or good dripping, and drain well on a sieve before the fire. Make, also, some forcemeat balls of fine bread crumbs, a little bit of boiled

meat and fat bacon, both minced very small, a little parsley, lemon-peel, and an anchovy, all chopped fine; bind together with yolk of egg, and make into small balls, to be boiled in the gravy, during which time add the pieces of meat to stew a little, and a small glass of port wine. Dish your hash nicely, and garnish round the edge with the brain-cakes, little pieces of bacon rolled and fried, egg balls (made as in No. 126), and button mushrooms.

No. 66.—MOULD OF CALF'S HEAD.

Cut the best parts of what is left of a boiled calf's head into nice pieces, and stew down the bones and the trimmings in the liquor the head was boiled in, till the stock is sufficiently strong to set in a firm jelly when cold. While boiling, add the juice of a lemon, or even two, if small, and a little salt; clear with white of egg, and run through a jelly-bag till quite clear and bright, when you may stir in a table-spoonful of sherry. Oil a plain mould, ornament it with cold boiled white of egg, cut into small stars or shapes with a tin cutter, a few small leaves of parsley here and there, and some little pieces of very red cold boiled tongue, if you happen to have it; then lay in the pieces of calf's head neatly up to the top of the mould, taking care not to pack it too tight, so that the jelly may run in between the pieces of meat. You must pour the jelly carefully

into the mould, and it should be cold, though not set, when you do so. Turn it out, when wanted, on to a dish, garnish round with parsley, and serve at luncheon or supper.

No. 67.—CALVES' FEET FRITTERS.

In making calf's fooi jelly, unless you want a large quantity of stock, you may make a very good savory dish from the calves' feet that have been used for the jelly. Do not let them stew till they fall to pieces and all goodness is boiled out of them, but, while they are still firm, take them out of the stock, split them open, take out the bones (which you return to the stock for your sweet jelly), and lay the coverings of them flat in a dish to get cold. Then cut them into small pieces, either oblong or cutlet shaped, dip each in batter, and fry a light color; drain well from the fat, pile high on a dish, pour the following sauce round, and send to table very hot:—take half a pint of stock, add to it two table-spoonfuls of tarragon vinegar, one of Mogul sauce, a little salt, a lump of sugar, and sufficient browning to make it a good color; thicken slightly with corn flour, or arrow-root, and boil the sauce well before using.

RÉCHAUFFÉS OF PORK.

No. 68.—MINCED PORK.

Cut the meat of cold roast pork into little dice, or you may mince it fine if you prefer it. Put into a stewpan a small wine-glassful of vinegar, a shallot chopped fine, half a bay-leaf, a clove of garlic, salt, pepper, and three-quarters of a pint of stock; boil it till reduced considerably, then skim it and strain it through a sieve; put it back into the stewpan, thicken it slightly, add the minced pork; let it heat through, and serve very hot, garnished with toasted bread.

No. 69.—MINCED PORK WITH ONIONS.

Mince some cold roast pork, but not too fine. Then slice very thin two large onions; put them into a stewpan with a little bit of butter to brown slightly, add three-quarters of a pint of stock, and let the onions stew well in it; when done, put in three table-spoonfuls of brown sauce, if you have it; if not, a little glaze or browning, salt, pepper, and thicken with a small quantity of flour and butter; boil well, and then add the minced pork; warm it in the sauce, and serve.

No. 70.—BROILED PORK WITH MOGUL SAUCE.

Cut some nice slices nearly half an inch thick, and about the size of a small mutton cutlet, from a leg of cold boiled pork. Dip a paste brush in a little oiled butter, brush lightly over the pork on each side, and broil the slices (not too dark) over a clear fire. Take half a pint of good stock, add to it three dessert-spoonfuls of Mogul sauce (No. 365), thicken it a little with flour and butter, and let it boil well; dish the slices of pork in a circle, as you would cutlets, pour the sauce in the centre, and serve very hot. The pork should not have been very long in salt, or it will be hard when broiled.

No. 71.—BROILED PORK À LA MILANAISE.

Broil the slices of cold boiled leg of pork as in the previous receipt. Take one pint of good stock, add to it three table-spoonfuls of tomato sauce (No. 367), a little thickening of arrow-root, and boil it well. Boil also some macaroni in water till quite tender, drain it thoroughly, put a layer on the dish in which you mean to serve the pork, and over the macaroni grate some Parmesan cheese; on this sprinkle a little oiled butter and a little of the sauce you have made, then put another layer of macaroni and Parmesan cheese, sprinkle again with the oiled butter, dish the broiled pork in a circle on the top; over all pour

the rest of the sauce, and send to table as hot as possible.

No. 72.—RISSOLES OF PORK.

Cold roast pork makes excellent rissoles. Proceed as for rissoles of mutton (No. 44), only leaving out the nutmeg, and adding instead a tiny bit of sage and a shallot chopped very fine. Make up the mince in the form of small sausages; egg and bread-crumb them, and fry a light-brown color.

No. 73.—CURRIED PORK.

Cut about one pound of cold roast pork into small pieces, three-quarters of an inch square. Take two ounces of butter, one ounce of curry powder, six ounces of onions finely minced, and two salts-poonfuls of salt. Melt the butter in a stewpan, and when boiling hot, add two large onions, cut in slices, until well browned, when take them out and lay aside; add the curry powder, minced onions, and salt; mix all well, let them cook for a few minutes, stirring continually; then add the meat; keep the whole constantly stirred, and gradually add sufficient boiling water, but only just enough, to keep all soft. Let it stew for twenty minutes, then add the browned onions chopped fine, cover for five minutes by the side of the fire, and serve with a border of plain boiled rice.

RÉCHAUFFÉS OF POULTRY.

No. 74.—BLANQUETTE OF FOWL.

Cut the meat from a cold roast or boiled fowl in quite small pieces. Take the bones, and stew down in one pint and a half of water with a bunch of sweet herbs, and season with salt; strain the stock, and take as much as may be sufficient for the quantity of fowl you have; add to it two or three mushrooms cut small, let them cook in the sauce, then put in the pieces of fowl to warm through; thicken the sauce with the yolks of two eggs, add a little lemon-juice the last thing, and serve.

No. 75.—HASHED FOWL.

Cut the meat from a cold fowl in small pieces. Put into a stewpan rather more than half a pint of well-flavored stock, add a little nutmeg, salt, and pepper, and thicken with some flour and butter, and a little cream if you have it; let it boil well, then put in the pieces of fowl to warm. Poach some eggs nicely, place them in a tempting way on the hash in your dish, put a sprig of parsley in the centre, and garnish round the hash with neatly cut pieces of fried bread.

No. 76.—FRIED CHICKEN.

Cut a cold chicken into small joints, and put them in a deep dish, covering them with some chopped parsley, onion, salt, pepper, a little good salad oil, and squeeze over all the juice of a lemon; let the chicken remain in this for three or four hours, turning the pieces every now and then; then take them out, dredge over each piece with flour, and fry them. Pile high on a dish, and pour the following sauce round:—put into a stewpan two or three table-spoonfuls of vinegar, according to the strength, a shallot minced, a small bay-leaf, a clove of garlic, salt, pepper, and half a pint of good stock, or the gravy from a roast joint; let the sauce boil well, skim the fat off, strain through a sieve, and use.

No. 77.—MINCED CHICKEN.

Cut the meat off the bones of a cold chicken, and mince it small. Take half a pint of light-colored stock, thicken it with a little flour, flavor with salt and a little nutmeg, and let it boil well; then add two or three mushrooms chopped small, a teacupful of cream or milk, and the minced chicken; as soon as the mushrooms are cooked, the mince is ready. Send it to table with some neatly cut pieces of toast or fried bread round it in the dish.

No. 78.—CAPILOTADE OF FOWL.

Divide what remains of a cold fowl into neat joints. Chop small three or four mushrooms, some parsley and shallot, put them into a stewpan with a small piece of butter and let them fry for a short time, then moisten with a little good-flavored stock, and thicken with sufficient flour. Add salt to taste; let the sauce boil well, put in the pieces of fowl for a few minutes, take them out, arrange them on a dish, pour the sauce over, and serve.

No. 79.—CROQUETTES OF FOWL.

Take what meat may be left on a cold fowl, and mince it very fine; put it in a stewpan with a little stock, a table-spoonful of cream, a little salt and nutmeg, and thicken sufficiently with flour; let it boil well, then pour it out on a deep dish, and set it aside to get quite cold and set. Then divide it into small portions, form them into small balls or sausage shapes, roll each in fine bread crumbs, then egg over with beaten yolk of egg, roll again in bread crumbs, and fry a light color. Dish on a napkin with some fried parsley in the centre of the pile of croquettes.

No. 80.—CROMESQUIS OF FOWL.

Proceed as in the previous receipt, only adding to the mince two table-spoonfuls of grated ham or

tongue, and instead of covering the balls with egg and bread crumbs, dip each in batter, fry a light color, and serve very hot.

No. 81.—SCALLOPED CHICKEN.

Cut some cold fowl into very small pieces, and put it into a stewpan with a little white sauce, or, if you have no white sauce, a little stock, a table-spoonful of cream, and a little flour; season with salt and nutmeg; let it boil, stirring constantly, and when thick enough, fill your scallop shells with this preparation; cover them with fine bread crumbs, sprinkle over with some oiled butter, and brown the scallops in the oven or before the fire.

No. 82.—VOL-AU-VENT OF CHICKEN.

Make a vol-au-vent case of puff paste, and fill it when baked with the minced chicken (No. 77), put a few button mushrooms stewed in white sauce on the top, and serve.

No. 83.—CHICKEN PUDDING À LA REINE.

Cut the meat from a cold fowl, and pound it in a mortar, carfully taking away the skin and sinews. Take a small tea-cupful of rice, and let it boil in a little good-flavored, light-colored stock till the rice is done and has soaked up the stock; then add to it the pounded chicken, a tea-cupful of cream, salt, and a

little white pepper and nutmeg; mix all thoroughly together, adding more cream if not moist enough. Butter a plain tin mould, fill it with the rice and chicken, flour the top, tie a pudding-cloth closely over, and put the mould into a stewpan of hot water, to boil for an hour; but be careful the water does not reach the top of the tin, so as to get into the pudding. When done, turn it out of the mould, and serve round it in the dish a white sauce in which you have stewed button mushrooms; or you may use instead, if you prefer it, a good oyster sauce (No. 218).

No. 84.—RISSOLES OF CHICKEN.

Make some puff paste, roll it out even and rather thin, then cut it in thick rounds the size of the top of a large wine-glass. Lay on half of each of these a little of the preparation for croquettes of fowl (No. 79), moisten the edges of the paste with a little water, turn over the other half of the round, and press the edges together, so as to make the rissoles somewhat of the shape of a cocked hat. Fry these a light color, drain well from the fat, and serve very hot, dished high on a napkin, and garnished with fried parsley.

No. 85.—QUENELLES OF FOWL.

Take the white meat from a cold fowl, carefully taking away the skin and the sinews, pound it in a

mortar, and force the pounded meat through a coarse sieve; take half the bulk of the meat in crumb of bread, soak it in milk, add to it the pounded fowl, some salt, pepper, a little nutmeg, and the yolks of two eggs; mix all thoroughly together, and pound it again. Then beat the whites of the eggs to a stiff snow froth, mix well and lightly with the pounded fowl, bread, etc., and divide the preparation into pieces; give them the form of an egg (not too large), poach them in boiling water, drain well, and serve in a good-flavored white sauce, or you may use them as a garnish for a boiled fowl or turkey poult. Quenelles, to be good, ought to be as light and spongy as possible, therefore the number of eggs added must depend upon the quantity of fowl and bread that you use. And if you intend to serve your quenelles as an entrée, you may butter some small tin cups, fill them with the quenelle preparation, and boil them, turning them out when done, and serving them with a nice white sauce, which you have flavored with mushrooms.

No. 86.—MAYONNAISE OF CHICKEN.

Cut up the remains of a cold boiled fowl into small joints, or you may take the meat from the bones in smallish-sized pieces. Put them into a deep dish with a little oil, vinegar, or lemon-juice, pepper, salt, chopped onion, and parsley, and let them remain in

this for a few hours, turning the pieces occasionally, and covering the dish closely over. Make a sauce of the following ingredients:—take the yolks of two hard-boiled eggs, pound them well, and mix with the yolk of a raw egg, a salt-spoonful of very finely chopped shallot, salt, white pepper, a very little pounded sugar, and add some good salad oil by degrees (a drop at a time, or you will curdle the sauce if you pour it in too quickly), stirring it constantly. When getting too thick, moisten with a little tarragon vinegar, then add more oil, and again vinegar, till you have sufficient sauce for your mayonnaise. The proportion of oil to vinegar is three of the former to one of the latter, and you must be guided by taste as to the quantity of salt, pepper, and shallot or onion; also, should the vinegar be weak, a little more than the above proportion may be used, bearing in mind that this sauce must be thick and highly flavored, or when the cream is added it will be sloppy and tasteless. Boil six eggs for ten minutes, throw them into cold water, and when perfectly cold, take off the shells, cut a small slice off the white part at the large end of the eggs, so as to allow them to stand upright, and then cut each into quarters lengthways. Butter thickly a strip an inch wide round the edge of a dish, and on this fix the quarters of egg upright and closely together, the white of the egg being outside, and the butter keep-

ing the border of eggs quite firm. Inside this, put a layer of well dried and shred cabbage lettuce, or if they are very small, as they are early in the season, you may place a row of these little heads inside the egg border; fill in the centre with the pieces of fowl you have drained from the oil, vinegar, etc., keeping them piled high in the dish. Then, the last thing before serving, take a gill of good cream, whip it lightly, and mix carefully with the sauce you have made, pour over the fowl, taking care that it does not touch the egg border, and serve at once. You may place little pieces of very red beet-root, cut out with a steel vegetable cutter, and a leaf of parsley alternately between the quarters of egg, by way of more garnish, if you like it.

No. 87.—GRILLED LEGS OF TURKEY.

Score the legs of a cold turkey very deeply, and pour into the cuts that you have made some oiled butter, and sprinkle well with salt, pepper, and a little cayenne; grill over a clear fire, and serve very hot, with the following sauce round them:—take four large onions, peel them, and chop them rather small, put them into a stewpan with a little butter, and let them fry a good color, but not black; then add more than half a pint of good-flavored stock, thicken with a little flour, stir in a dessert-spoonful of ready-made mustard, salt to taste, and let the sauce boil

well; skim it, and the last thing, add the juice of half a lemon, and use as directed.

No. 88.—QUENELLES OF TURKEY.

Take as much of the white meat as you require from a cold turkey (keeping out the skin and sinews), and pound it in a mortar; take half as much in bulk of crumb of bread, soak it in milk, and add to the pounded turkey with a small piece of butter; mix thoroughly and pound all together, then put in the yolks of two or three eggs, according to the quantity of the turkey, etc., some salt, pepper, a little nutmeg, and pound the whole again. Next whip the whites of the eggs to a stiff snow froth, mix them well and lightly with the pounded ingredients, and divide into small pieces, to which you give the shape of little thick sausages; dredge them with flour, fry them a light color, and serve piled high on a napkin, garnished with sprigs of fried parsley.

No. 89.—CAPILOTADE OF TURKEY.

Cut up the remains of a cold roast turkey into nice-sized pieces. Then take four or five middle-sized mushrooms, two shallots, and a few sprigs of parsley: mince them all very small, and put them into a stew-pan with a small piece of butter; after they have cooked a little while, dredge in some flour to thicken

the sauce, stir constantly, and add three-quarters of a pint of good stock, a small glass of white wine, and salt to taste; let the sauce boil well, skim it carefully, and then put in the pieces of turkey to warm slowly; serve with fried crusts of bread round the dish.

No. 90.—TURKEY SALAD.

Cut some of the meat from a cold boiled or braised turkey in small pieces, and put them into a deep dish with four table-spoonfuls of good salad oil, one and a half of vinegar, a small onion, a shallot, some parsley, green tarragon, and chervil, all chopped fine, and salt and pepper. Let the pieces of turkey soak in this for four hours, turning them occasionally, and covering the dish closely. Then put some well-dried and shred lettuce on a dish, take the pieces of turkey from the oil and vinegar, and arrange them in the centre of the lettuce. Take two raw yolks of eggs, beat them a little in a basin, and add by slow degrees the oil, vinegar, chopped herbs, etc., from which you have taken the turkey, stirring all the time till the sauce is quite smooth; taste it, and, if necessary, add more salt or pepper; pour this sauce over the turkey and salad; arrange round the edge, or in a pattern in the centre, as you like best, olives and slices of hard-boiled eggs alternately, and serve.

No. 91.—GATEAU OF RABBIT.

If you have much of the meat left on the bones of a large boiled rabbit, or a couple of small ones, you may make the remains into an excellent dish. Cut the meat from the bones, leaving out the skin and sinews, and pound it in a mortar; take half its bulk of crumb of bread, soak it in milk or broth (if you use the latter, put in a small piece of fresh butter), and pound again with the rabbit, adding salt, pepper, a little nutmeg, and the yolks of two or three eggs, according to the size of your gâteau. Then beat the whites of the eggs to a stiff snow froth, mix well in with the pounded meat, etc., and fill a plain tin mould which you have previously buttered; flour over the top, tie a cloth upon it, and put into a stew-pan of water to boil for an hour; take care that the water does not get into the mould, and when the gâteau is done turn it out upon a dish, and pour the following sauce round it:—take rather more than half a pint of good-flavored stock, add a thickening of arrow-root, sufficient browning to make the sauce a good color, not too dark, and a glass of white wine. Light French wine or champagne is best for the purpose, but sherry or any white wine will do, only, if of the stronger kind, using a smaller quantity of it. Let it boil up, pour round the gâteau, and serve.

No. 92.—HASHED RABBIT.

Cut off the meat that is left from a cold boiled or roast rabbit in small pieces, and you may add to them if you like a small quantity of cold roast mutton, also cut in little slices. Break small the bones of the rabbit, and put them into a stewpan with a little bit of butter, a shallot, a clove of garlic, a bay-leaf, some thyme, basil, and parsley, and let them cook in the butter with a table-spoonful of flour for a short time, stirring constantly; then pour in a small wine-glassful of port wine, and rather more than half a pint of stock; let it boil slowly by the side of the fire, well covered over for half an hour; skim the sauce, strain it through a sieve, put in the pieces of rabbit and mutton, let them warm through, and serve with neatly cut pieces of toast or fried bread round the hash.

No. 93.—RABBIT FRITTERS.

Cut the meat from a cold rabbit in small slices, put them in a deep dish, sprinkle them with parsley, chives, thyme, and a clove of garlic, all chopped together quite fine, a bay-leaf, salt, and pepper, and pour over all a glass of white wine (French or Rhenish if you have it), and the juice of a lemon. Let the pieces of rabbit soak in this, well covered over, for two hours; then take them out, dredge

them well over with flour, and plunge them into boiling fat to take a good yellow color; drain them well from the fat, pile them in a dish, and pour the following sauce round. For the sauce, take the wine, lemon-juice, herbs, etc., that the rabbit has been soaking in, add half a pint of stock and a little thickening of flour and butter, and let it boil well; then strain it through a sieve, put in a table-spoonful of piccalilli chopped fine, give it another boil, and serve.

RÉCHAUFFÉS OF GAME.

No. 94.—HASHED VENISON.

Cut some cold venison in nice slices. Take four or five anchovies, wash and scrape them, then put them in a stewpan with a little water to boil till they are dissolved, then add ten oysters, with the liquor that runs from them, a large wine-glassful of port wine, a table-spoonful of mushroom catchud, and a teacupful of milk; let all boil up, stirring well, then put in the slices of venison to warm through only, and serve it at once with some neatly cut toasted bread round the edge of the hash.

No. 95.—MINCED VENISON.

Cut off some slices of cold venison, and mince the meat quite fine, leaving out the skin and sinews. Put into a stewpan a small wine-glassful of vinegar, a shallot chopped small, a bay-leaf, a clove of garlic, pepper, salt, and half a pint of broth, or the gravy from a roast joint; boil this sauce well, skim it, strain it, and then warm the minced venison in it, and send to table with pieces of fried bread round it in the dish.

No. 96.—VENISON SAUSAGES.

Cut some slices of cold venison, not too much roasted, and mince them very small; take one-third of the quantity of venison of the fat of cold boiled bacon, and mince also very fine; season with salt, pepper, and a little nutmeg; mix all well together, and moisten with some of the gravy from the joint of venison. Fill some fresh sausage-skins with the mixture, making the sausages small; grill them, and serve very hot. Venison sausages make an excellent dish for breakfast.

No. 97.—VENISON PUFFS.

Cut some cold venison in very thin shavings, not larger or thicker than a sovereign; mix a little red currant jelly with some rich brown gravy, and add to the shavings of venison. Have ready some light puff paste, roll it out very thin, divide it in pieces, put some of the meat in each, and form them into puffs; brush them over with white of egg, and bake quickly a delicate brown color.

No. 98.—GAME PATTIES.

Make as many patties of a small size as you require for your dish of good light puff paste, egg them over, and bake them a nice light color. Fill the centres with minced venison or hare, or a mince of any kind

of game; dish them on a napkin, and send to table quite hot.

No. 99.—GATEAU OF HARE.

If there is much of the meat left on a cold hare, you can make it into a gâteau. Cut all the meat from the bones, take out the skin and sinews, and pound the meat quite fine, adding the liver of the hare, a small piece of fresh butter, and half the bulk of the meat in crumb of bread soaked in broth or stock; pound all well again, season with salt, mix in the yolks of two or three eggs, according to the quantity you have of the meat, etc., then beat the white of the eggs to a stiff snow froth, stir them well and lightly in, and put the mixture into a plain tin mould, which you have previously buttered; flour the top, tie a cloth over it, and set it in a stewpan of water to boil gently for an hour, taking care that the water does not get into the mould; when done, turn it carefully out of the mould upon a dish, pour the following sauce round, and serve. For the sauce, take the bones and any pieces of the hare that you could not pound, break the bones small, and stew them down in nearly a quart of water, till reduced to half the quantity; then strain the stock, add a wine-glassful of port wine, a large table-spoonful of red currant jelly, and salt to taste; let the sauce boil up, and use as directed.

No. 100.—SALMIS OF PARTRIDGES.

Cut up what is left of cold partridges, and set aside all the good parts; take what is left of the bones, etc., and pound them in a mortar, and put into a stewpan with a small piece of fresh butter, a shallot, a bay-leaf, and some sprigs of parsley. Let all brown a little, stirring constantly; then add a table-spoonful of flour, three-quarters of a pint of stock or broth, and a glass of white wine. Let all boil slowly for some time, and when done, strain through a sieve; warm the pieces of partridge in this sauce, and serve with pieces of fried bread round the salmi in the dish.

No. 101.—COLD SALMIS OF PARTRIDGES.

Proceed as in the previous receipt, only do not warm the joints of partridge in the sauce, but arrange them cold on a dish, sprinkling them over with a little of the sauce; to the rest of which, add a quarter of an ounce of Nelson's gelatine dissolved in as little water as possible; stir the sauce well, so as to mix the gelatine thoroughly with it, and when thick and cold, but not quite set, pour it carefully over the pieces of partridge in your dish, so as to glaze them; put a border round of savory jelly (No. 388), cut in diamonds about two inches long, ar-

ranged as you would cutlets, and serve for luncheon, supper, or a third course at dinner.

No. 102.—PARTRIDGE SALAD.

Cut up a cold partridge into small-sized joints, and put them into a deep dish; pour over them four table-spoonfuls of good salad oil, one and a half of tarragon vinegar, and a table-spoonful of meat jelly; season with pepper, salt, and sprinkle with the following herbs, chopped fine:—equal quantities of parsley, tarragon, chives, and chervil, in the proportion of one and a half table-spoonfuls of the chopped herbs to a partridge. Let the pieces of partridge remain in this mixture for two hours in a cool place, well covered over, then take them out and place them neatly on a layer of well-dried shred lettuce; decorate the partridge with pickled gherkins cut in small pieces, slices of hard-boiled eggs, fillets of anchovies, and savory jelly (No. 388), cut in diamond or round shapes. Pour the mixture in which the partridge was steeped over the lettuce and the partridge, and serve.

No. 103.—HASHED PHEASANT.

Cut up what is left of one or two pheasants into small neat joints. Put an ounce of butter into a stewpan with half an ounce of flour, which stir over the fire for two or three minutes, till becoming

slightly browned; then add a glass of port wine, half a pint of second stock, an onion chopped, and a bunch of sweet herbs, and salt to taste; boil at the corner of the stove, stirring and skimming occasionally, till sufficiently thick to adhere to the back of the spoon; then put in the pieces of pheasant, with a little coloring if necessary. Let it remain ten minutes at the corner of the stove, but it must not boil; arrange the pieces of pheasant upon your dish, pour the sauce through a sieve over them, and serve hot.

No. 104.—PHEASANT SALAD.

Cut up a cold pheasant, and proceed as for the turkey salad (No. 90), or you may make it into a mayonnaise (No. 86), if preferred.

No. 105.—QUENELLES OF PHEASANT.

Proceed as for quenelles of fowl (No. 85). Boil the preparation in little tin moulds well buttered, turn them out, and serve them with a good brown sauce, which should be clear, flavored with the bones of the pheasant, and thickened with arrow-root.

No. 106.—SALMIS OF WOODCOCKS.

Cut up cold woodcocks into joints; chop small all that is in the inside, excepting the gizzard. Put into a stewpan a small piece of butter and a little flour, stir them together over the fire till they take a

good color, then add rather more than half a pint of good-flavored stock, a shallot chopped, a bay-leaf, some sprigs of parsley, and a little rasped crust of bread; let all boil at the side of the fire, take out the bay-leaf and the parsley, then put in a glass of white wine, the inside of the bird which you have chopped up, and a little salt; stir well, boil till the sauce is reduced a little, put in the pieces of woodcock to warm, and serve with sippets of fried bread round the dish.

No. 107.—GROUSE SALAD.

Cut up the cold grouse, put the joints of the birds in a deep dish, and pour over them two table-spoonfuls of oil and the juice of a lemon, with some salt and pepper, and let them remain in this for two or three hours. Take the yolk of a hard-boiled egg, put it in a basin, pound it smooth, and mix it well with the yolk of a raw egg, a teaspoonful of salt, a third of that quantity of pepper, a little cayenne, and half a teaspoonful of finely chopped onion, pouring in by degrees, a drop at a time, some good salad oil; stir constantly, and when getting too thick, thin it with a little tarragon vinegar; then add more oil, and again vinegar, till you have a sufficient quantity of sauce, which should be of the consistency of thick cream; taste it, and if more salt or pepper or vinegar is required, add it. Then put some well-washed

shred lettuce on a dish, place the pieces of grouse (which have been in the oil and lemon-juice) upon it nicely arranged, pour the sauce over, and decorate the top with fillets of anchovies, well washed and scraped, slices of hard-boiled eggs, and very small sprigs of chervil or parsley. Round the edge of the dish you may add, if you like it, a border of savory jelly, broken up small.

SOUPS.

No. 108.—OYSTER SOUP.

TAKE a cow-heel, and set it on the fire in a clean stewpan of water till the water boils, when you must take it off and throw it into cold water; let it stand all night, then lay it on a sieve to drain. Take sufficient meat of beef and veal to make a good stock; let it cool, and then take off all the fat. Throw into your stewpan a little flour, make it a nice brown, and add the stock by degrees, stirring all the time you are pouring it in; then add two glasses of madeira, with part of the meat of the cow-heel, cut in little pieces the size of an oyster bearded, and let all stew very gradually for two hours, when put in about a score of oysters bearded, and the liquor which runs from them strained, with some celery, and boil all well up. This soup should be made the day before it is wanted.

No. 109.—CHOWDER, OR COD'S HEAD SOUP.

Take two cods'-heads, and boil them down in water to a thick soup. Wash and grate two middling-sized

carrots, and mix with sufficient powdered biscuit to thicken the soup (if you like you may add a captain's biscuit cut in slices), and flavor with sweet marjoram, summer savory, two good-sized onions sliced, pepper, salt, and a little cayenne. Then slices of cod or haddock are to be put into the soup, and boiled twenty minutes before serving up.

No. 110.—SCOTCH FISH AND SOUP.

Take four or six haddocks, according to the size, wash them well, and put them on to boil in three quarts of water; when half done, take them out of the saucepan, cut off the heads, and the tails about two inches up the length of the fish, and return these trimmings to the saucepan of water in which you began to boil them, together with a large onion sliced, a handful of parsley, a blade of mace, and let all stew by the side of the fire, to make a good stock, for two hours, skimming it well; then strain it. Take the best parts of the fish which you set aside, divide each through the bones into three or four pieces, which put into the stock to boil till sufficiently cooked, when they must be served up in the soup immediately, or they will break to pieces. Add salt to flavor, and the last thing before sending to table, thicken the soup with a little flour and a teacupful of cream or milk.

No. 111.—ECONOMICAL WHITE SOUP.

Take one pound of loin of veal, cut it in small pieces, and put it on to stew with a quarter of a pound of Carolina rice and a small quantity of onion in two quarts of new milk, till the rice is perfectly soft, adding a little white pepper and salt to taste; then press it through a sieve to the thickness of rich cream. The soup must be warmed again after straining, but not boiled, as that would curdle it. If more flavor is liked, a little cut celery and a very small bit of lemon-peel, with a blade of mace, may be added.

No. 112.—WHITE SOUP.

This white vegetable soup will be found most excellent. Take four or five good turnips, six heads of celery, four fine leeks, and wash them, and slice them down; then put them into a stewpan with a piece of butter and some ham; moisten with a quart of stock, and let them stew gently till tender; then add a pint of good cream and some crumbs of bread. Give all a good boil up, strain, and send to table very hot.

No. 113.—SOUP À LA BONNE FEMME.

Slice three onions, which fry in some butter on a slow fire for a quarter of an hour; then add twelve

potatoes, also sliced, which you must fry with the onions another quarter of an hour; then add two quarts of good stock (veal if you have it), and let it boil for half an hour; then pass the whole through a sieve. Put it back into the stewpan, and let it simmer for a quarter of an hour; skim it, add a little sugar, salt, and a quarter of a pint of good cream or milk; let it come to a boil, then serve it up. If you do not require all the soup at once, do not add the cream or milk till it is wanted for use.

No. 114.—POTATO SOUP.

Cut a moderately sized breast of mutton into small pieces, and put it into three quarts of water; make it boil, skim it carefully, and season the broth with pepper and salt to your taste. Peel and cut into quarters six large and sound potatoes and three turnips, slice up four onions and three heads of celery, and throw all these into the broth, with a good-sized handful of sweet herbs. Let all stew together for four hours and a half over a slow fire; strain off the liquid, take out the mutton, and force as much of the vegetables as possible through a coarse sieve with a wooden spoon, and return the pulp to the soup; beat up the yolks of two eggs with a quarter of a pint of cream, or milk, if you have no cream; stir all well together, and warm it up for sending to table.

No. 115.—TURNIP SOUP.

Take two quarts of good light-colored stock; cut in pieces a bunch of turnips, three heads of celery, three onions, and boil them in the stock two hours, till they are quite tender; then rub all through a sieve, and when it is near time to serve up, add the yolks of four eggs with half a pint of cream or milk, and a very little white sugar, and warm it. The soup must not stand long, nor be allowed to boil after the eggs are put in.

No. 116.—CARROT SOUP.

Take two quarts of stock, and to this add from six to ten carrots, according to the size, three turnips, three or four onions, and let them stew till tender. Then take out the vegetables, strain the soup, and with a spoon take off the red part of the carrots from the yellow centre, and force it through a coarse sieve; add the pulped carrot to the soup, till it is as thick as good cream; warm it, and serve at once.

No. 117.—PARSNIP SOUP

Take six large parsnips, two onions, and one good-sized head of celery, cut them in pieces, and stew them till tender in two quarts of light-colored stock; then take out the vegetables, pulp them through a coarse sieve; return the pulp to the soup, flavor with

a little white pepper, salt, and a small quantity of sugar; let it boil up, and just before serving add a quarter of a pint of cream.

No. 118.—VEGETABLE-MARROW SOUP.

Slice down a large and somewhat old vegetable-marrow, two onions, a head of celery, and put them into a stewpan with two ounces of butter; let them stew ten minutes, then add three pints of stock, salt and pepper to taste, and let all boil gently till the vegetables are quite tender; then press them through a coarse sieve, and heat the soup before sending to table. It should be made rather thick with the pulped vegetables.

No. 119.—GREEN-PEA SOUP.

Take one quart (shelled) of old green peas, a head of celery, three lettuces, two onions, a small sprig of mint, a bunch of sweet herbs, and a quarter of a pound of lean ham or bacon, and let them boil till the peas are quite soft, in rather more than two quarts of stock, which need not be strong for this purpose; strain the soup through the meat and vegetables, press the latter with a wooden spoon through a sieve into the soup, add salt, a teaspoonful of pounded white sugar, and make it quite hot, putting in while doing so sufficient spinach-juice to give the soup a good green color.

No. 120.—GREEN-PEA SOUP WITHOUT PEAS.

Those who possess a kitchen garden can obtain this excellent soup early in the season, but only by sacrificing a part of a row of peas. When the plants are about eight inches high, cut off about three feet in the length of a row close to the ground, and boil them, till the leaves are quite soft, in three pints of stock, flavoring with salt and a little sugar; press all these through a sieve, and thicken the soup with a little flour and butter; give it a boil, and serve at once. This soup, though only made from the young leaves of the plants, will be found to have the same flavor as that given by the full-grown peas, and if it should not be well colored, add spinach-juice till sufficiently green.

No. 121.—SCOTCH HOTCH-POTCH.

Take a moderate-sized neck of mutton, pare away the fat, and cut off the scrag end, which you must put into a soup-pot with a quart (shelled) of old green peas, a large handful of young onions, or two old ones sliced, four young carrots, two turnips, a dessert-spoonful of salt, and a bunch of sweet herbs; stew all gently by the side of the fire in three quarts of water for three hours; then take out the meat, beat the vegetables through a coarse sieve into the soup, and return it to the soup-pot, putting in the

rest of the neck of mutton, cut into chops, and stew them in the soup half an hour, when add nearly a pint (shelled) of young peas, a large cauliflower broken into branches, and two or three lettuces cut into quarters. Let all boil, and by the time the vegetables are done, the hotch-potch will be ready, and should be served immediately. This most delicious preparation, though sent to table as a soup, is in reality more of a stew, and with its combinations of soup, meat, and vegetables, forms by itself a most substantial dinner. The soup should be of the thickness of good cream, and the peas, cauliflower, and lettuces, that are added at the last, should only be cooked in the soup long enough to make them tender; the lettuces, of course, taking a shorter time than the peas and cauliflower, must be put in the last.

No. 122.—RABBIT SOUP.

Take a couple of wild rabbits, skin them, and cut off the best parts into nice pieces, to be served up in the soup; do not wash them, but season, flour, and fry them light brown; put them in a stewpan with some good gravy in which the other parts of the rabbits have been stewed, with an onion and a bunch of sweet herbs, and then make a thickening exactly the same as for mock turtle soup, and strain to the rabbit. Take out the onion and herbs, cut some

carrots and turnips, and add, with some small onions, to the soup, for which two quarts of second stock is sufficient. Boil up, and serve.

No. 123.—SCOTCH HARE SOUP.

Cut up a hare in pieces; save all the blood, to which add water in which all the pieces have been well washed, and set this aside with the best pieces of the meat, to be served up in the soup. Boil the inferior parts with spice and vegetables for a stock; when it is strained and cool, add the blood, meat, and some flour to thicken it, and never leave off stirring the soup one way till it boils. Put in no salt till it is ready to serve.

No. 124.—FRENCH SOUP.

Clean nicely a sheep's head; put to it one gallon of water, which reduce to half the quantity, a small tea-cupful of pearl barley, six large onions, one carrot, one turnip, a few cloves, a bunch of sweet herbs, pepper, salt, a little mushroom or walnut catchup, and and a bit of French onion, if you have it. Strain all off, cut part of the head into pieces, and serve in the soup; if you add forcemeat, add egg-balls also, and a very little white wine. This soup is little inferior to good mock turtle.

No. 125.—PIG'S HEAD MOCK TURTLE SOUP.

Take a pig's head, set aside the cheeks, which may be cured; partly boil the rest, then cut up the meat into neat square pieces, and put the bones to stew in three quarts of second stock, that has been well flavored with vegetables, sweet herbs, pepper and salt; then strain, and set by to cool. The next day take off all the fat from the stock, heat it in a stew-pan, thicken with flour and butter, and add the pieces of meat with forcemeat and egg-balls. The meat should be first simmered in the stock for a quarter of an hour before the forcemeat balls are added, and the egg-balls should only be put in just before sending to table. Make the forcemeat balls of finely chopped suet, bread crumbs, a little veal and ham or tongue to flavor, also finely chopped sweet herbs, pepper, and salt; bind all together with a little yolk of egg, make up into small balls, with a sprinkle of flour, and either fry them in hot fat, or boil them for a few minutes, and drain well before putting into the soup. For the egg-balls, take the yolks of two hard-boiled eggs, and half the yolk of a raw egg, mix together, rub through a wire sieve, make into a paste with a sprinkle of flour, form into small balls, and boil two or three minutes in a little water. Flavor the soup with a little mushroom catchup or Harvey's sauce, a squeeze of lemon, and a little white wine.

No. 126.—MOCK TURTLE SOUP.

Boil half a calf's head with the skin on for three quarters of an hour; having removed the eye, ear, and brains, cut the meat from the bones into pieces an inch and a half square, and put it into a large stewpan; to this add two ounces of butter, a quarter of a pint of sherry or madeira, a gill of boiling broth made from veal, a faggot tied together of parsley, thyme, marjoram, winter savory, or sweet basil, and sage, a small onion, chopped very fine, half a tea-spoonful of beaten cloves and allspice mixed, one tea-spoonful of white pepper, and salt, and a very little cayenne. Put it closely covered down on the fire to stew gently till the meat is tender, and then add to it two quarts of good veal stock, and take it off the fire till the thickening is made as follows:—a quarter of a pound of fresh butter is to be put into a clean frying-pan with some chopped parsley, thyme, and marjoram, till they have fried a little, then add two table-spoonfuls of flour, and stir it till quite smooth; take it off the fire, and stir in gradually a quarter of a pint of quite cold veal broth, taking care to keep it smooth; strain, and put to the soup, from which you have taken out the meat; boil it about ten minutes, being careful not to let it burn; then strain it again to the meat of the head, and add the juice of half a lemon, a little more pepper and

salt, if needed, and some small forcemeat and egg-balls just before serving.

No. 127.—JENNY LIND'S SOUP.

Wash a quarter of a pound of the best pearl sago till the water poured from it is quite clear, then stew till nearly dissolved in water or broth; it will require a quart of liquid, which should be poured on it cold, and then heated very slowly. Then mix with it gradually a pint of good boiling cream, and the yolks of four eggs slightly beaten, and mingle the whole carefully with two quarts of strong and delicately flavored veal or beef stock, which should be kept ready boiling, and serve.

No. 128.—CALVES' TAIL SOUP.

Cut up two calves' tails into pieces about two inches long; put a small piece of butter into a large stewpan, adding the calves' tails, two carrots, one turnip, two large onions, with a head of celery, all cut into pieces, a bunch of sweet herbs, and half a pint of water. Set it on the fire, stirring occasionally till the bottom of the stewpan is covered with a light glaze, then add two ounces of flour, stir it well in, and fill up the stewpan with five pints of water; stir occasionally till it boils, skim it well, and then let it simmer at the side of the fire till the pieces of calves' tail are quite tender; take them out

of the soup, to which add salt, a little cayenne, a table-spoonful of mushroom catchup, and the juice of a lemon, and strain through a sieve upon the calves' tails, and serve. This soup should be a light-brown color, and not too thick.

No. 129.—SCOTCH MUTTON BROTH.

Cut a large-sized neck of mutton in half, taking the scrag end for your broth, and reserving the best end for cutlets. Put the meat into a stewpan with three quarts of water, three middle-sized onions, three leeks, a few sprigs of parsley and thyme, and half a pint of Scotch barley; place it on the fire, and let it boil up, skim it well, and move it to the side of the fire, where let it simmer for two hours; skim it again, and if too thick with the barley put in half a pint of boiling water, then add two carrots, four turnips, and two heads of celery, all cut in pieces, and simmer slowly for an hour and a half or more. You may then take out the meat and serve it separately with a border of mashed turnips, or you may cut it in pieces and send it up in the broth. The barley should be almost entirely dissolved, making the broth of the consistency of good rich cream.

DRESSED FISH.

No. 130.—FILLETED SOLES.

Take the yolk of three eggs, an ounce and a half of butter, and some chopped parsley, and put them in a small stewpan, and stir over the fire till becoming thick. The soles should be small sized, so that each makes four nice fillets; put some of the above preparation on one side of each fillet, turn over the end, and lay them in a Yorkshire pudding-dish, and bake in the oven, or in a Dutch oven before the fire, till the fish is cooked. For the sauce, make some oyster sauce with stock instead of water, and add to it a little chopped parsley, lay the fillets round your dish in a crown, pour the sauce in the middle, and serve.

No. 131.—SOLES À LA COLBERT.

Skin a large pair of soles on both sides, cut off the head and tail, raise the fish from the bone in the centre, and put in a stuffing of anchovies and parsley, finely pounded in a mortar. Fry the soles a nice brown, lay them in a dish, and pour a glass or two

of sherry over them; put them in a Dutch oven for a quarter of an hour, and serve as hot as possible.

No. 132.—FILLETED MACKEREL.

Cut mackerel in fillets, and fry a very light brown; then put them into a stewpan, and cover with a rich beef gravy; add some fennel finely chopped, a teaspoonful of anchovy and Harvey sauces, and a little cayenne and salt. Rub the inside of the stewpan in which you have put the fillets well over with garlic, and let your fillets stew about a quarter of an hour over a gentle fire, and serve very hot.

No. 133.—MACKEREL À LA RAVIGOTE.

Raise the fish from the bones, and divide each side into two or three fillets according to the size of the mackerel; boil them, and dish them in a crown as you would cutlets, and pour the following sauce round:—take a handful each of green tarragon, chervil, chives, or green onions, and parsley; parboil them in water with a little salt till tender, then drain them well, squeeze them quite dry, and pound them in a mortar with from one to two ounces of fresh butter till they are perfectly smooth; then stir this mixture into rather more than half a pint of good melted butter (use stock, if you have it, for melting the butter, instead of water), give the sauce a boil, and the last thing before serving, add to it two tea-

spoonfuls of tarragon vinegar. This sauce should be quite thick, and a good green color.

No. 134.—SALMON WITH PICCALILLI SAUCE.

Fry the slices of salmon in a very little butter till they are half cooked, then put them into the following sauce, and stew them till done. Chop a large onion fine, put it into a stewpan with a little bit of butter to brown, then add to it nearly a pint of good-flavored stock, thicken sufficiently with a little flour and butter, and then put in three table-spoonfuls of piccalilli and a little salt; let the sauce boil up, lay the slices of salmon in it to stew, and when done dish them nicely, garnish with the pieces of pickle, pour the rest of the sauce round, and serve.

No. 135.—SMELTS À LA RUSSE.

Dredge some small-sized smelts with flour, and fry them in olive oil; drain well when done, and send to table very hot, and garnished with parsley. They should be eaten with lemon-juice.

No. 136.—LOBSTER À LA MURPHY.

Put a pat of butter into a stewpan with two table-spoonfuls of cream and a little lemon-juice, also some pieces of lemon-peel cut very thin, and melt these together very carefully. Then pick the meat from a lobster and gradually add it to the sauce, seasoning

with a little cayenne; heat again, but take care that it does not boil or burn, and serve immediately.

No. 137.—LOBSTER CUTLETS.

Take a large hen lobster, boil, pick, and pound the meat in a mortar with two table-spoonfuls of bread crumbs, two ounces of melted butter, a little mace, pepper, and salt; beat an egg, and mix thoroughly with it; then make the mixture into the form of cutlets, dip each into beaten yolk of egg, then into bread crumbs, and fry them a light brown in butter. Dish them in a crown on a napkin, and stick a piece of the belly claw into the narrow end of each cutlet before serving up. This receipt and the previous one are served as entrées.

No. 138.—CRAB HOT.

Pick the meat from the claws of a large-sized fresh-boiled crab, and take out the soft inside from the body (carefully leaving out the small unwholesome piece in it near the head), adding to it a small quantity of fine bread crumbs, pepper, salt, and moisten with a few spoonfuls of good cream or a little oiled butter; mix all thoroughly together, fill the body shell of the crab with the mixture, cover it with fine bread crumbs, sprinkle over with oiled butter, put it into the oven to heat through and brown lightly on the top, and serve very hot on a napkin, with a bor-

der of fresh parsley round it. This dish is excellent for breakfast or luncheon, or it may be served at dinner; if preferred, three or four small crabs may be used instead of a large one, filling each shell with the mixture.

No. 139.—OYSTER PILLAU.

Put half a pint of Patna rice into a stewpan with about a pint of good gravy that has been well seasoned with onions, salt, pepper, and mace, and stew till the rice is quite tender and dry. Take two dozen or more oysters, beard and stew them in their own liquor, and then put them with their liquor into a moderate quantity of good melted butter as if for sauce; stew the beards in a little water, and add this liquor to the gravy in which the rice is boiled. Pile the boiled rice as high as you can in the dish, keeping a hollow in the centre sufficiently large to hold the sauce; pour the oysters and sauce into this hollow, and serve either with the fish course, or as an entrée.

No. 140.—OYSTER SAUSAGES.

Take about equal quantities of veal and oysters (half a pound of veal will be sufficient), and chop up fine; then pound them in a mortar, adding a small quantity of veal suet finely chopped, three tablespoonfuls of bread crumbs which have been soaked

in the liquor which runs from the oysters in opening them, the beaten yolks of one or two eggs, and season the whole with white pepper, salt, and a very little tiny bit of mace pounded; mix all thoroughly together, pound it a little more, and then make up the mixture into little sausages from two to three inches long, and fry in butter; drain well, and send to table very hot, piled high on a napkin and garnished with small sprigs of parsley. Large stewing oysters are the best for the purpose. These sausages should be served as an entrée.

No. 141.—LARDED OYSTERS.

Take twelve large-sized oysters, and as soon as you have opened them, cover each completely with a slice of fat bacon cut as thin as possible, and without a particle of lean; then place them on a thin skewer, and roast them over a slice of buttered toast, and serve as woodcock or snipe.

No. 142.—FRIED OYSTERS.

Take off the beards from the oysters, dip each into batter, and fry them in hot fat, a light color. Drain them well, and serve, piled high on a napkin, as hot as possible, either with the fish course or as an entrée.

No. 143.—STEWED OYSTERS.

Drain off the liquor from two or three dozen oysters, and dredge them lightly with flour; then cut up two onions very small, and put them into a stewpan with a very small bit of butter to brown for two or three minutes; then add the oysters and the liquor strained, simmering them gently, and season with a little pepper and salt, and when they are slightly browned, take them off the fire, stir in a few drops of vinegar, and serve.

No. 144.—SORRENTO OYSTERS.

Stew some macaroni in gravy till tender, seasoning with cayenne pepper and salt to taste; then take equal parts of oysters and macaroni, and chop them up together, and mix well in a stewpan with some grated Parmesan cheese, a little butter, and enough cream to moisten all sufficiently; stir it on the fire till hot, then fill your scallop shells with the mixture, and brown them before the fire. Serve immediately as an entrée, or with the sweet course when game is scarce.

SAVORY DISHES.

No. 145.—BRAISED LEG OF MUTTON.

Put an onion, in which you have stuck six cloves, a carrot, and a turnip, with a small bunch of sweet herbs, into a saucepan; butter well a leg of mutton and place it upon these vegetables, cover the lid down closely, and let it simmer by the side of the fire for eight or nine hours; when done it will appear like a roasted joint with a quantity of rich gravy. Do not put any water into the saucepan.

No. 146.—HAUNCH OF MUTTON TO TASTE LIKE ROEBUCK.

Cut all the outer skin from the meat, which must then be well rubbed with the best olive oil; put it next into a flat pan containing a pint of vinegar, some thyme, parsley, sweet basil, three or four bay-leaves, four cloves of garlic, some whole pepper, three or four cloves, a little allspice, and a tea-spoonful of bay-salt. Place the meat so that the under surface may be in the vinegar, and cover the upper side with slices of onion; every morning turn the meat, putting the surface previously covered with onions into the

vinegar, and placing the sliced onions on the side that was in vinegar the previous day. When four days have elapsed, take the meat from the pan, wipe it dry, and hang it up till the following day, when it may be roasted for dinner exactly as venison is cooked.

No. 147.—LOIN OF MUTTON VENISONISED.

Bone a large loin of mutton, take the skin off from the fat, and put the bones and the mutton into a stewpan with an onion, a bit of thyme and parsley, a little whole pepper, and salt; add a pint of red wine, cover the stewpan close, set it over a very slow fire for three hours, then skim off the fat clear from the gravy, and send the mutton to table. Serve with it, in a sauce-tureen, a sweet sauce made with currant jelly melted in a little good gravy.

No. 148.—MUTTON CABOB.

Take out the bone from a loin of mutton; chop parsley, thyme, and shallot very fine, and mix them together; then take a lump of butter the size of an egg, put it into a stewpan, and the herbs with it, adding pepper, salt, cayenne, and a very little pounded mace; set it over the fire for about a minute, then take it off and beat it up with three eggs. Take your paste-brush, and lay this stuffing where the bone was taken out, keeping part for the outside of

the joint; fasten on a piece of paper with small skewers over the stuffing to prevent it falling out; put it on the spit or dangle, and roast it slowly, and before it is quite done, rub the rest of the stuffing over the mutton, sprinkle it well with fine bread crumbs, and finish roasting. Serve it up with a good gravy in the dish. It may be baked if more convenient.

No. 149.—SAUTÉS OF MUTTON.

Take part of a neck of mutton, bone it, and cut it up into cutlets; butter a cutlet-pan, and sprinkle it over with a little shallot, parsley, chopped mushrooms, pepper, and salt; put the cutlets over this to brown, and when this is done, lay them round the edge of a stewpan, put a little stock in the centre, and a sheet of white paper cut round over the cutlets; stew them for an hour over a slow fire, then dish them up in a crown, with stewed cucumber or cauliflower in the middle.

No. 150.—BOUILLI.

Take eight pounds of the brisket of beef and roast it for half an hour, then put it into a stewpan with four quarts of water, some carrots, turnips, celery, onions, sweet herbs, three cloves, pepper, and salt, and let it stand by the side of the fire for four hours, simmering slowly, but do not suffer it to boil, and skim it frequently. Do not add the roots till an hour

after the meat has commenced simmering; when done, serve with a border of carrots and turnips cut small round it in the dish, or with a thick brown sauce, in which you must put some chopped green pickle or some piccalilli cut in small pieces. If you prefer the vegetables, boil the carrots and turnips, cut them into dice, and warm them either in a little glaze, or, if you have none, use a little butter with a slight dredging of flour, seasoning with pepper and salt; but should the sauce be liked, you can take for it a little of the stock in which the beef has been stewing, adding thickening, a little burnt sugar to color it, salt to taste, and either of the pickles above mentioned. The rest of the stock will be a good soup, and you may send it up with some boiled vermicelli in it, serving at the same time a dish of grated Parmesan cheese, to be eaten with the soup, if approved.

No. 151.—CURED BRISKET OF BEEF FOR CHRISTMAS.

Take fourteen pounds of brisket of beef, and at night rub well over it one ounce of saltpetre pounded very fine; the next morning mix together half a pound of treacle and four handfuls of common salt, and rub the beef well over with it. Let it remain in the pickle for a fortnight, turning and rubbing it every day, and at the end of the fortnight take it out and put it into an earthen pan with some suet

chopped fine to cover the bottom of the pan, and the same on the top of the beef, with a little water to keep the pan from burning. Bake it slowly till you can slip out all the bones, and whilst hot it should be put into a cloth and placed between two boards till cold.

No. 152—CURED BEEF TO EAT COLD.

Take four quarts of water, one pound of bay-salt, three-quarters of a pound of coarse sugar, three-quarters of an ounce of allspice, the sixth part of an ounce of cloves, a small piece of saltpetre, and three pennyworth of cochineal; let these all boil together for fully twenty minutes, and when quite cold pour over a round of beef from twenty to twenty-five pounds in weight; turn it every day, and it will be ready for use in a fortnight or three weeks. The beef must be boiled very slowly to insure its being tender.

No. 153.—BEEF AND MACARONI À L'ITALIENNE.

Slice two large onions, and fry them thoroughly in butter. Lard a pound and a half of fillet of beef with fat bacon, and stew it in three pints of water in a stewpan with the fried onions for two hours; then add a good half pound of macaroni, and boil gently thirty-five minutes more, when you may take out the beef and strain the macaroni. Dish up the beef, adding sufficient of the gravy, and keep it hot

before the fire whilst you finish the macaroni, which you must put back in the stewpan, adding a large lump of butter and an equal quantity of grated Parmesan cheese, and stir it over the fire for two minutes; then place it round the beef, and serve very hot. The best macaroni for the purpose is the narrow, flat ribbon kind, or the small pipe; if the large sort be used, it will require ten minutes more gentle boiling with the beef before it is strained from the gravy.

No. 154.—BOULETTES OF BEEF.

To one pound of beefsteak, add rather more than a quarter of a pound of suet, and chop them together very fine, flavoring them with a little chopped parsley and lemon-peel, a little cayenne pepper, a scrape of ginger, a very small bit of mace pounded, a teaspoonful of moist sugar, and a little salt; to these put a very small quantity of bread crumbs, and the yolk and white of an egg well beaten; mix all well together, and make into balls the size of a very small orange. Make a good gravy, which must be boiling when the boulettes are put in, and stew them for four hours very slowly, with the lid of the stewpan closely shut down. Serve them piled high in the centre of a dish, with a border of dressed endive, spinach, sorrel, or mashed turnips.

No. 155.—KNUCKLE OF VEAL WITH BARLEY.

Take a knuckle of veal, four onions, two turnips, two heads of celery, six pepper-corns, and a small blade of mace, with a tea-cupful of pearl barley, and boil very gently by the side of the fire for three hours; skim well, add a little salt, and serve with the barley round the veal. The stock in which the meat has boiled will make good soup by adding the yolks of two eggs well beaten, and a little boiled vermicelli; or it will serve for mulligatawny soup.

No. 156.—NECK OF VEAL CUTLETS.

Cut up the best end of the neck in cutlets, sawing off part of the long bones, to give them a good shape, and trimming them as you would mutton cutlets; put them into a stewpan with two onions, two heads of celery sliced, a bunch of sweet herbs, a small blade of mace, six white pepper-corns, and a little salt, and add one quart of water; let them stew very gently till tender, then take them out of the stock, which you must strain and return to the stewpan, and reduce it till it becomes a very light glaze. Warm the cutlets in this glaze, keeping them as light as possible, and to insure this you may add a gill of thick cream to the glaze, if you have it; then dish them up in the form of a crown upon a purée of potatoes. For the purée, take six or eight well-

boiled mealy potatoes, mash them thoroughly, put them into a stewpan with an ounce of fresh butter, a little salt, and moisten to a proper thickness with some of the white glaze, if you have any left from the cutlets, and cream or milk. The proper consistency for a purée is rather thicker than thick pea soup.

No. 157.—TURKISH PILAFF.

Take a breakfast-cupful of rice; add to it two breakfast-cupfuls of boiling water, a full table-spoonful of tomato sauce (No. 362), pepper and salt, and boil till all the water is soaked up and the rice is tender, and the grains separate. Put a large lump of butter into another saucepan over the fire, till the butter bubbles up twice or thrice, when pour it gradually into the rice, stirring it well; cover it, and let it simmer by the side of the fire for ten minutes. Cut up any kind of meat in small pieces, and half fry it in a little butter with a few drops of vinegar, but if you use poultry for the pilaff, do not add the vinegar; put it in a saucepan with enough water to cover it, a dessert-spoonful of tomato sauce, pepper and salt, and stew gradually for at least two hours. Serve the meat in the centre of a dish with the rice placed round it as a border. The rice should not be cooked till just before serving.

No. 158.—INDIAN FOWL PILLAU.

Take one pound of rice, and put it in a frying-pan with two ounces of butter, and keep stirring it over the fire till the rice is slightly browned. Have ready a fowl, which put into a stewpan with five pints of stock, or the liquor in which mutton has been boiled; pound in a mortar thirty cardamom seeds with the husks, half an ounce of coriander seed, and two ounces of cloves, allspice, mace, cinnamon, and pepper-corns mixed together, which tie lightly in a bit of muslin, and boil with the fowl slowly till nearly done; then put in the rice you have prepared, and let it stew till quite tender and nearly dry, adding a few raisins. Then cut up two or three onions in slices and fry them brown; put the fowl in a dish, cover it over with the rice, and lay the fried onions on the top, and garnish round the rice with hard-boiled eggs cut in quarters, and serve very hot. A dish of curried vegetables (any kinds that you may happen to have, cut up in pieces and mix together), to eat with the pillau is a great improvement to it.

No. 159.—BENGAL CURRY.

For one pound of undressed meat or poultry cut into small pieces, the proportion of ingredients are as follows:—one ounce of curry powder, two ounces of butter, six ounces of onions finely minced, and two

salt-spoonfuls of salt. Melt the butter in a stewpan, and when boiling hot add two large onions cut in slices, and let them fry until well browned, then take the onions out to lay them aside. Then put in the curry powder, minced onions, and salt, mix all well, and then add the meat; keep the whole constantly stirred, and gradually add sufficient boiling water, but only just enough to keep all soft. When nearly ready, add the browned onions chopped fine, cover for five minutes, and serve with plain boiled rice. If curry paste is used instead of curry powder, to the pound of meat add four ounces of curry paste, two ounces of butter, three ounces of finely minced onions, and make the curry as directed above.

No. 160.—MADRAS DRY CURRY.

Take two table-spoonfuls of dissolved butter, one or two table-spoonfuls of curry powder, according to the strength, two table spoonfuls of tamarinds or lemon-juice, three or four small onions, three shallots, and a small bit of garlic chopped all together, and put them into a stewpan to simmer for ten minutes; then add the meat (which must not have been previously dressed) cut up into very small pieces, and stew for half an hour, well mixed with the above; add to the whole a pint of new milk, simmer for three or four hours till the meat has absorbed all the

liquid, and is quite dry; serve with a border of nicely boiled rice.

No. 161.—TO BOIL RICE FOR CURRY.

Wash it well and then put it in a stewpan nearly filled with boiling water; boil quickly for a quarter of an hour, and strain off the water very dry; put a coarse cloth over the stewpan, let it stand near the fire half an hour or more, then take out the rice with a fork, and lay it lightly in a dish.

No. 162.—INDIAN PUFFS.

Pick a quantity of shrimps, and mince them rather small; mix a little butter with the minced shrimps, and season with curry powder and salt. Make a paste of flour and water, roll it very thin, and cut it in pieces nearly three inches square; put in each a little of the shrimp mixture, fold over into a three-cornered shape, wetting the edges and pressing them, so as to make them stick together, and fry the puffs in hot fat till they take a nice light-brown color. Send them up very hot on a napkin, and garnish with small pieces of parsley.

No. 163.—JUGGED HARE.

Take two pounds of good beef-steaks and one pound of fat bacon; cut up a hare into joints, and the beef into small pieces, and place layers of beef and hare

alternately in a good-sized jar that will stand in a large saucepan of water; place the piece of bacon in the middle, season with a bunch of sweet herbs, a piece of onion the size of a nutmeg, pepper, a few grains of allspice and cloves, and add one pint of water; put the inferior pieces of the hare at the top in the jar, and let the whole stew for four hours (the jar being in a saucepan of boiling water), and when nearly done, add a little catchup, some flour to thicken the gravy, and the last thing put in a glass of port wine. Lay the beef and hare neatly in a dish, and garnish with the bacon sliced and some boiled carrots cut up into small pieces.

No. 164.—KIDNEYS À LA FRANÇAISE.

Take six mutton kidneys, remove the skin from them, and cut them into quarters or slices the size and thickness of a silver dollar. Put a good-sized piece of butter into your frying-pan, and then the kidneys; let them fry for five minutes over a bright fire, powdering them over with flour, and turn them a moment, in order that they may be well cooked; then throw in half a glass of white wine, with mushrooms ready prepared, and some chopped parsley and shallot, pepper, and salt; all to cook eight minutes, then take off the fire and serve instantly.

No. 165.—HASHED CALF'S HEAD.

Take half a calf's head with the skin on, thoroughly clean it, and take out the brains; then boil it tender in just enough water to cover it, and when cold cut it into any sized pieces you please, and take the eyes out with a sharp knife. Stew down the bones in the liquor in which you boil the head, and make of this stock a good rich gravy, to which add some catchup, lemon-juice, one or two anchovies chopped fine, cayenne, a little port wine, and a bunch of sweet herbs. Wash, and boil the brains in a piece of linen for fifteen minutes, then beat them up with two eggs, two spoonfuls of flour, a little sage, thyme, and parsley, all chopped very fine, and season with cayenne and salt: make into little oval cakes, and fry in some butter or good dripping, and drain them on a sieve before the fire. Then make some forcemeat balls of fine bread crumbs, a little bit of boiled meat and fat bacon, an egg or two, parsley, thyme, lemon-peel, and an anchovy chopped; fry them or not, as you like; if not, boil in the gravy. Strain the gravy from the herbs, etc., and thicken it with flour, then put in the pieces of calf's head, and do not add the wine till shortly before it is served. It should also have little egg-balls and mushrooms; arrange the meat nicely in the dish, and garnish with

the brain cakes and little pieces of bacon rolled and fried.

No. 166.—WESTPHALIA LOAVES.

Mix four ounces of grated ham with one pound of mealy potatoes, well beaten till quite light with a little butter, cream, and two eggs; be careful not to make it too moist; form into small loaves or balls, and fry in butter a light brown. Serve either with a brown, thick good-flavored gravy, or without, piled high on a napkin garnished with fried parsley.

No. 167.—SCOTCH EGGS.

Boil five or six pullet's eggs hard, take off the shell, and, without removing the white, cover completely with fine relishing forcemeat, in which let scraped ham or anchovies bear a due proportion. Fry them a light brown, and serve with thick rich gravy.

No. 168.—SCOTCH COLLOPS.

Mince as fine as possible two pounds of tender rump steak, put it into a stewpan with half a pint of water, and let it stew gently till done. While cooking, add salt and a little pepper, and keep frequently chopping it in the stewpan with a wedge of wood about five or six inches wide (which should be kept for the purpose), so that the meat does not form into

lumps. When done it should be light and not too liquid; serve with sippets of toasted bread round it in the dish.

No. 169.—ROMAN PUDDING.

Well oil a plain tin mould, sprinkle it with vermicelli, broken small, then line it with a thin paste. Have ready some boiled macaroni, which cut in pieces an inch long; weigh it, and take the same weight of Parmesan cheese; cut all the white meat from a boiled rabbit in little slices as thin as a sheet of paper, mix these with the macaroni and cheese, season with pepper, salt, and shallot, and add sufficient cream to moisten the whole; then put this into the lined mould, cover with thin paste, and bake in a moderate oven for an hour. Serve with a rich brown sauce round it in the dish.

No. 170.—GROUSE PIE.

Having picked and cleaned as many grouse as may be necessary, season them with cayenne, salt, whole pepper, and two or three cloves pounded; put a bit of butter into each bird, and lay them closely in a pie-dish with a little stock or good brown gravy, and a wine-glassful of port wine. Cover the dish with puff paste, and bake it an hour and a quarter; if intended to be eaten cold, have ready some rich veal

gravy, and pour it into the dish when it comes out of the oven.

No. 171.—PARTRIDGE PIE.

Proceed in the same way as for grouse pie, only placing rump steak cut in small pieces under the birds.

No. 172.—HARE PIE.

Cut a hare in pieces, season it with pepper, salt, nutmeg, and mace, and put the whole into a covered jar with half a pound of butter; tie it close, and set it in a deep saucepan of boiling water to cook till nearly done. Then make a rich forcemeat with a quarter of a pound of scraped bacon, two onions, a glass of port wine, some crumbs of bread, winter savory, the liver of the hare cut small, and a little nutmeg; season it well, and mix therewith the yolks of three eggs. Raise the pie, and lay the forcemeat at the bottom of the dish; put in the hare with the gravy that came from it, lay on the cover, and let the pie bake an hour and a half.

No. 173.—A STANDING PIE FOR BREAKFAST.

Put at the bottom of a stewpan a thick rump-steak rubbed over with shallot and well larded; place on it game of any kind cut up in small pieces (no bones), with pepper, salt, and any seasoning you like, and a

few bits of bacon mixed in with the game; all to be well stewed (with the addition of a few chopped mushrooms and a little good rich gravy or savory jelly) before being made into a pie, which should have only a thin ornamental crust a quarter of an inch thick all round it and at the bottom; the top crust to be loose; bake the pie till the paste is a pale brown color. It should be glazed over with yolk of egg.

No. 174.—ENGLISH PATÉ DE FOIE GRAS.

Thoroughly wash some calf's liver, cut it into small thin slices, and wash it again, and dry it well in a cloth; rub every piece with yolk of egg, and season with pepper, salt, and sweet herbs. Then flour every layer of meat as you place it in the dish, putting between a few slices of very thin cut bacon and hard-boiled eggs; add as much good gravy as the dish will hold without boiling over, and fill it up again when taken out of the oven. Do not pack the meat too tight, as there should be plenty of jelly in the dish; cover it with a good light paste, and bake. This pie is to be eaten cold.

No. 175.—SAUSAGE PIE.

Take one and a half or two pounds of good pork sausages, which should be made a small size. Boil some macaroni in water till tender, drain it well,

and lay in a pie-dish the sausages and macaroni in alternate layers, seasoning with a little finely chopped onion or shallot, and salt; pour in half a pint or more of good-flavored stock, cover with a light puff paste, egg over to glaze the top, and bake in a moderate oven.

No. 176.—COLONEL COURTENAY'S PIE.

Cover the bottom of a pie-dish with a layer of sliced turnips, then a layer of onions sliced, then of turnips again. Cut small pieces of the fat of beef, dip them in plenty of pepper and salt, and roll them up in slices of thin rump steak, four or five inches long and one inch and a half wide; place these all round the dish till filled, then add two table-spoonfuls of Mogul sauce, two table-spoonfuls of mushroom catchup, and a quarter of a hundred of oysters with their liquor. Cover over with a good crust, and bake.

No. 177.—GROUSE À LA RUSSE.

Roast the grouse in sour cream, and serve them with preserved cranberries.

DRESSED VEGETABLES.

No. 178.—FRENCH BEANS À LA FRANÇAISE.

Cut the beahs as for boiling; for a large-sized vegetable dish take an onion the size of two walnuts, chop it in small pieces; put three-quarters of an ounce of butter in a stewpan, and when melted put in the onion and dress thoroughly, but not to brown it, or the beans will be spoiled; have ready some chopped parsley, which mix with pepper and salt, and when the onion is sufficiently dressed, put a layer of the cut beans on it in the stewpan, and then sprinkle on some of the parsley, pepper, and salt, then more beans, and then more parsley, etc., alternately; let them stew, and when almost done, pour in half a tea-cupful of boiling broth or water, and, just before they are finished, add a very little thickening. If the beans are quite young, they will take three-quarters of an hour to dress; but if old, an hour and a half will not be too long to stew them.

No. 179.—STEWED ENDIVE.

After endive has been well picked and washed (it should be the broad-leaved kind), it must be slightly

parboiled in four different waters, to destroy the bitterness peculiar to it, then boiled in salt and water till done, when it must be thrown into cold water, well squeezed, and chopped as fine as possible; then put into a stewpan upon a lump of butter, with a few very young onions, chopped very small, added to it; let it dry, then dredge it with half a table-spoonful of flour, and add some good gravy, salt, pepper, a little nutmeg, and two lumps of sugar; let it stew gently for a quarter of an hour; then serve it up with sippets of fried bread, or under sweet-breads, mutton cutlets, or any dressed meat that you like.

No. 180.—STEWED SPINACH.

Having carefully picked and washed the spinach four or five times in plenty of water, put it into a very large saucepan of boiling water (so that it may have ample room), with some salt, pressing down the leaves that rise above the water. When the spinach is about half done, take it off the fire, strain it, and prepare some more boiling water and salt, in which it must be again boiled till sufficiently done; the moment it is so, throw it into a colander, and keep pouring cold water over it for some time; then make it into balls, and with your hands press out every drop of water it contains; next chop it very fine till it becomes almost a paste, and then put a lump of

butter into a stewpan and place the spinach upon the butter, let it dry gently over the fire, and when the moisture is dried up, dredge it with a little flour, then add a small quantity of good gravy with salt, pepper, a little nutmeg, and a small lump of sugar; let it boil up, and serve with neatly cut pieces of fried bread round it in the dish.

No. 181.—SPINACH WITH CREAM.

Proceed as in the previous receipt, and just before you put the spinach in the stewpan with the butter, boil some good cream; when you have added the flour to the spinach, with a little salt, put in the cream, a little sugar, and nutmeg; let it simmer for ten minutes, then send it to table with sippets of fried bread round it, and a very slight sift of powdered sugar over the spinach. Serve as a third-course dish.

No. 182.—STEWED PEAS.

Shell a peck of young peas, and put them into a large quantity of cold water, handle them well in the water with a quarter of a pound of fresh butter, which will make the peas stick together, then drain them in a colander. Put half a pound of bacon or ham, cut in small pieces an inch long and half an inch wide, in the bottom of a stewpan, place upon it the peas from the colander, upon them put half a dozen

young onions, a cabbage-lettuce cut in very small pieces, and a bunch of parsley, which must be taken out before the peas are dished up: the ham or bacon will salt the whole sufficiently. Place the stewpan over a slow fire, cover it close, and let its contents stew gently: should the water in the lettuce and the peas not be sufficient, half a wine-glassful may afterwards be added; but when the peas are young they generally yield a great deal of water, so that if the stewing is not carried on too rapidly, any addition of water is seldom needed. When on taking off the lid of the stewpan you find that the lettuce has sunk, and is affected by the steam, let the whole be turned, not by a spoon, but by tossing the stewpan: a little pepper, and two large lumps of sugar soaked with water may then be thrown in, and as soon as the peas are nearly ready, add some fresh cream and a lump of butter rolled in flour; when the onions are thoroughly done, the peas will be found also sufficiently dressed if they are young.

No. 183.—STEWED PEAS WITHOUT HAM OR BACON.

Handle the peas with butter in water, as before directed, and drain them in a colander; then put them into a stewpan with a bundle of parsley and green onions, and some pepper and salt; if necessary add half a wine-glassful of water; let them sweat over a slow fire until the peas are done, and add to

them two large lumps of sugar soaked in water. When done, take them off the fire, and as soon as they are sufficiently off the boil, stir in the yolk of an egg, previously beaten up with a table-spoonful of cold water, and serve.

No. 184.—STEWED RED CABBAGE.

Slice a middling-sized red cabbage, cut it, and put it into a stewpan with an onion sliced, pepper, salt, and half a pint of gravy; let it stew two hours, then put in a bit of butter mixed with a little flour, shake all well together, let it boil, and serve it quite hot.

No. 185.—BROCCOLI SPROUTS À L'ITALIENNE.

Having boiled the sprouts in salt and water, let them cool, and when cold, dredge them with flour; fry them rather brown in butter, sprinkle a little salt over them, and serve.

No. 186.—CAULIFLOWER WITH PARMESAN CHEESE.

Having boiled a fine cauliflower, prepare a sauce in the following manner:—into a quarter of a pound of butter rub a table-spoonful of flour, then put it into a stewpan, and as the butter melts, add by degrees half a pint of water, or a little more if you require more sauce; stir the whole till it boils, and after it has boiled a couple of minutes, take it from the fire, and when entirely off the boil, add the yolk

of an egg beaten up with a little lemon-juice and a dessert-spoonful of soft water; shake the stewpan till the whole is well mixed and the sauce set. Now powder the cauliflower rather thickly with rasped cheese, then pour the sauce over it, and when the sauce is firmly set upon it, cover the surface with more rasped cheese, and then bread crumbs, and brown it with a salamander. Serve very hot, as a third-course dish.

No. 187.—MASHED PARSNIPS.

Cut up the parsnips if very large, boil them, mash them, and press them through a coarse sieve; then put them into a stewpan with a little cream, pepper, and salt; stir them over the fire till quite hot, and then serve. If you have no cream, use instead a little milk, and a small piece of butter with a slight dredge of flour.

No. 188.—MASHED VEGETABLE-MARROW.

When vegetable-marrows are getting rather old, and too large to serve plain boiled with white sauce, they are very good boiled and then mashed, draining them very thoroughly from the water which runs from them in mashing; put this mashed vegetable-marrow into a stewpan with a bit of butter, pepper, and salt, stir it over the fire till quite hot, and then serve it upon a rather thick slice of toast,

which you have just dipped into boiling water and then slightly buttered and sprinkled with salt.

No. 189.—CARROTS WITH PARSLEY.

Boil the carrots, and cut them in slices rather thicker than a penny piece; if they are very large, halve them or quarter them down the length, according to size, before slicing them. Take some sprigs of parsley, parboil them, and chop them small; then put the sliced carrots into a stewpan with the chopped parsley, a good bit of butter, a piece of glaze if you have it, and some pepper and salt; toss them over the fire till hot, and serve.

No. 190.—SALSIFY OR SCORZONERA IN BROWN SAUCE.

Wash the roots, and scrape the skin gently off them; cut them into lengths of three or four inches, put them into boiling water with a little salt, a small bit of butter, and the juice of a lemon; boil them for an hour, then drain, and serve with a rich brown sauce over them; or, for a change, you may send them up with white sauce instead of the brown.

No. 191.—SALSIFY OR SCORZONERA IN BATTER.

Proceed as in the previous receipt, and when you have well drained them, dredge them slightly with flour to dry them; then dip each piece into a light

batter, fry them a nice light brown. drain well from the fat, dish them on a napkin, and serve immediately.

No. 192.—HOW TO BOIL OLD POTATOES.

Late in the season, when the potatoes are not very good, they should be pared and put to soak in cold water from four to six hours, then dropped into *boiling* water (an essential point), and a little salt added to the water; take them from the fire the moment they are done, pour off all the water, and let them stand uncovered in the saucepan over the fire, till the water from the surface has all passed off in steam, and then the potatoes are ready, and should be sent to table immediately.

No. 193.—NEW POTATOES AU BEURRE.

Choose the potatoes as nearly of the same size as possible, wash them, and rub off the outer skin, then wipe them dry. Put a quarter of a pound of fresh butter into a stewpan, set it on the fire, and when it boils throw in the potatoes; let them boil in the butter till they are done, taking care to toss them every now and then, so that they may all go successively into the boiling butter; they must be carefully watched, because if too much done they shrivel up and become waxy: when the fork shows that they are done, they must be taken out before they

lose their crispness, put into a dish, and some salt sprinkled over them. As soon as they are taken out of the boiling butter, throw in a handful of parsley, and after it has had a boil or two, lay it round the potatoes in the dish as a garnish. They must be served immediately, as they are spoiled by getting cold. The butter in which the potatoes were boiled may be poured into a jar, and serve again for the same purpose.

No. 194.—POTATOES À LA MAITRE D'HOTEL.

Boil potatoes, and let them become cold, then cut them into rather thick slices, put a lump of butter in a stewpan, and add a little flour dredged on it, about a tea-spoonful for a middling-sized dish; when the flour has boiled a little while in the butter, add by degrees a tea-cupful of broth or water, and when this has boiled up, put in the potatoes with chopped parsley, pepper, and salt; let the potatoes stew for a few minutes, then take them from the fire, and when quite off the boil, add the yolk of an egg beaten up with a little lemon-juice and a table-spoonful of cold water. As soon as the sauce has set the potatoes may be served.

No. 195.—POTATOES À LA CREME.

Put a piece of butter rolled in flour in a stewpan, with some salt, coarse pepper, and a little grated

nutmeg; mix them well together, adding a large wine-glassful of cream, then place the sauce on the fire, and stir it round till it boils. Have ready some boiled potatoes cut in slices, put them into the sauce, and after warming them up, serve quite hot. You may add to the sauce, if you like it, some green onions and a little chopped parsley.

No. 196.—POTATO CHIPS.

Wash and pare off the skins of two or three or more large potatoes, and when you have done this, go on paring them, cutting them as thin and as evenly as possible in ribbons nearly an inch wide; throw these into boiling fat, let them take a nice light color, drain them well before the fire, and serve immediately (or they lose their crispness), piled high on a napkin. They may be sent in with game in the third course.

No. 197.—POTATOES A LA RUSSE.

Cut up the potatoes in small pieces, and fry them in olive-oil with some mushrooms minced small.

No. 198.—BEET-ROOT SALAD.

Boil one or two large onions till soft and perfectly mild; when cold, pulp them through a sieve, and mix the onion with sliced beet-root and celery, adding salt, pepper, oil, and vinegar—the oil being in the

proportion of three table-spoonfuls to one of vinegar, unless the vinegar should be very weak, when you must add more. The onion and beet-root are very good without celery: the beet-root should be baked in the oven, which process retains more flavor in it than boiling.

No. 199.—TOMATO SALAD.

Cut some tomatoes which are ripe without being too soft in slices the thickness of a penny piece; sprinkle over them a small quantity of very finely chopped chives or green onions, add salt, pepper, oil, and vinegar, and serve with any roast meats.

No. 200.—HARICOT BEAN SALAD.

Boil some small white haricot beans in water till quite tender, drain them well, and let them get quite cold. Chop up some tarragon, chervil, parsley, and a little shallot together, all as small as possible. Put the cold haricot beans in a dish, sprinkle the chopped herbs over them, add salt, pepper oil, and vinegar, mix all well together, and serve.

No. 201.—CAULIFLOWER SALAD.

Boil a cauliflower till about two-thirds done; let it get cold, then break it in branches, lay them neatly in a dish, adding salt, pepper, oil, and vinegar, and serve.

No. 202.—POTATO SALAD.

Cold boiled potatoes make a very good salad, cutting them in slices a quarter of an inch thick, or rather less; lay them in a dish, sprinkle over them a little finely chopped parsley and chervil, adding salt, pepper, oil, and either plain or tarragon vinegar. For all these salads, the proportions of oil and vinegar are the same as those given for beet-root salad.

SAVORY REMOVES.

No. 203.—SCOTCH WOODCOCK.

Take two slices of toasted bread, rather thick, and butter them on both sides; then wash and scrape four or five fresh anchovies, and chop them fine and put them between the toast, and with a sharp knife cut through the two slices, dividing them into four or six pieces, according to the size of the slice; then take the yolks of two eggs, well beaten, and a quarter of a pint of cream, which set over the fire to thicken, but not boil, or it will curdle; pour this custard over the toast, and send to table as hot as possible.

No. 204.—FONDUE.

Take two ounces of butter, two ounces of flour, six ounces of Parmesan cheese grated, five eggs, and nearly a pint of milk, and flavor with pepper, salt, and a very little mustard. Mix the flour smoothly with a little cold milk, and then add the boiling milk to it gradually, stirring all the time; next put in the butter, cheese, pepper, salt, and mustard, and set

the mixture aside to cool; when cold, beat the yolks of the eggs and stir in, and lastly whip the whites to a stiff froth and whisk into the other ingredients; pour into your mould, and bake in a quick oven from half to three quarters of an hour; as soon as it is quite risen in the oven, and looks set, it is done sufficiently, and must be served immediately or it will fall.

No. 205.—CHEESE BALLS.

Take four eggs and the weight of them in bread crumbs, butter, and cheese; beat them together in a mortar, leaving out the whites of two eggs, season with cayenne and salt, make them up into little round balls, egg and bread-crumb them, and fry them in lard. They must be put into the fat before it boils, or they will be too brown; serve piled high in the dish on a napkin.

No. 206.—GERMAN CHEESE.

Take one ounce of cheese pounded and one ounce of flour, mix well, adding a little cream or milk to it, and season with cayenne and a very little garlic or shallot; roll the paste thin, cut it in strips, bake in a very quick oven, and serve immediately.

No. 207.—CHEESE OMELET.

Take two ounces of grated cheese, one egg, three table-spoonfuls of cream, and beat them well together; butter your omelet mould or a deep plate, and bake in a quick oven, and serve immediately.

No. 208.—FRENCH STEWED CHEESE.

Grate three ounces of cheese and put into a basin, mix with it a small tea-cupful of cream and an egg well beaten and strained; put into a small stewpan an ounce of butter, let it melt, then stir in the other ingredients with a little pepper and salt, and keep it on the fire, stirring it all the time till the whole is well mixed, and then serve quite hot on a buttered toast.

No. 209.—BUTTERED EGGS.

Cut a slice of bread about half an inch thick, toast and butter it on both sides, cut off the crust and then cut it into four, and put it into a small dish to keep hot before the fire; melt a piece of butter in a stewpan over the fire, and drop in three fresh eggs, yolks and whites, a little salt, and a table-spoonful of cream or good milk; stir it quickly on the fire till it begins to thicken, then take it off and stir and pound it quite smooth, then set it on again and make it very hot (it ought now to be thick); take up your toast

from the fire, and with a spoon heap the egg on the toast as lightly and as high as possible; garnish, if you please, with fillets of anchovies well washed and scraped, and serve very hot.

No. 210.—HAM OR TONGUE TOAST.

Cut a slice of bread rather thick, toast it and butter it well on both sides. Take a small quantity of the remains of either ham or tongue and grate it; have ready, chopped fine, two hard-boiled eggs, put both meat and eggs into a stewpan with a little butter, salt, and cayenne, and make it quite hot, then spread thickly on the buttered toast, and serve immediately.

No. 211.—MACARONI.

Boil a full quarter of a pound of macaroni in water till tender, for twenty minutes. Thicken half a pint of milk with a little flour and a piece of butter the size of a walnut, two table-spoonfuls of cream, a very small tea-spoonful of mustard, white pepper, salt and cayenne to taste, and a quarter of a pound of Parmesan cheese grated very fine; stir all together, and boil for ten minutes; pour it over the macaroni, which must be drained from the water, and boil the whole five minutes, and serve.

No. 212.—MACARONI À L'ITALIENNE.

Boil some macaroni tender in broth, strain it, and then put it into a dry saucepan with a piece of fresh butter (in the proportion of four ounces of butter to one pound of macaroni), stir it, but do not put it on the fire, as the butter will melt of itself in the hot macaroni. Have ready some rich gravy made with veal and flavored with onion and other savory herbs; keep the macaroni quite hot, pour the gravy on it just before it is served, and when in the dish grate Parmesan cheese over the whole, and salamander or not as you please.

No. 213.—MACARONI WITH TOMATO SAUCE.

Boil six ounces of macaroni in water till tender, then strain it, and put it into a dry stewpan with two ounces of butter and four ounces of Parmesan cheese grated fine, and keep this hot by the fire, mixing all well together. Make a sauce of half a pint of good-flavored stock, thicken it with a little arrow-root, and flavor it very strongly with tomato sauce; heap up the macaroni in a dish, pour the sauce over it, and serve very hot.

No. 214.—LOBSTER SALAD.

Prepare a border of hard-boiled eggs round the dish as directed in No. 86, and place inside it a

layer of fresh and rather finely shred salad. Pick the meat from a large hen lobster, and cut it into rather small pieces; then pound smooth the hard-boiled yolks of two eggs and a small piece of shallot, and mix with the yolk of a raw egg; stir in, a few drops at a time, six table-spoonfuls of salad oil and two of tarragon vinegar, salt and pepper to taste, with a pinch of pounded sugar, the soft inside of the lobster and the coral dried and pounded; mix all these thoroughly into a thick creamy sauce, and pass it through a sieve that it may be quite smooth. Put the pieces of lobster on the salad, keeping it even, but higher in the middle than at the edges, pour the sauce over (taking care that it does not run over the border of eggs), and garnish the centre in a pattern with fillets of anchovies well washed and scraped, olives, and capers.

SAUCES.

No. 215.—BREAD SAUCE.

Slice some white bread very thin, and without crust, boil it in milk with a sliced onion and some whole white pepper; rub through a coarse sieve, return it to the stewpan, put in a small piece of butter, salt to taste, and a little cream if you have it, to make it of a proper thickness; warm sufficiently, and serve.

No. 216.—HORSE-RADISH SAUCE.

Take a tea-spoonful of mustard, and also of vinegar, three table-spoonfuls of thick cream, a very small quantity of shallot, a little salt, and grate as much horse-radish into it as will make it as thick as onion sauce.

No. 217.—OYSTER SAUCE.

Boil the oysters in their own liquor till they are quite tender, and then beard them; mix in a plate some butter with flour, and put into the liquor strained; when it is hot, stir the oysters into it, and add melted butter and a little cayenne pepper; give

one boil, and the last thing add a squeeze of lemon, and serve.

No. 218.—LOBSTER SAUCE.

Pick a lobster well, and cut the meat into small pieces; beat the spawn with a little cold butter in a marble mortar, mix with the pieces of lobster, and stir them into melted butter over the fire, and give the sauce one boil. A little cream is an improvement, and the sauce should be made the last thing before sending to table, as it is apt to separate.

No. 219.—DUTCH SAUCE.

Take three table-spoonfuls of vinegar, three table-spoonfuls of water, one or two onions, a little mace, and a small quantity of anchovy sauce; simmer all over the fire till much reduced, and then add half a tea-cupful of good cream and the yolks of two eggs. This is a very good sauce for boiled fish.

No. 220.—CREAM SAUCE.

Take two ounces of butter, the yolks of two eggs, a little lemon-juice, pepper, and salt, and melt over the fire in a small stewpan; have ready half a pint of melted butter, stir it in, and serve the sauce with any boiled fish.

No. 221.—WHITE SAUCE.

Take half a pint of cream or good milk, a quarter of a pint of light-colored stock, flavor with mace or mushroom, a little salt, and thicken sufficiently over the fire with a little flour and butter, and give it a good boil.

No. 222.—BROWN ONION SAUCE.

Slice some onions, and brown them in a stewpan in a little butter, then add a little good gravy or stock, and stew them till tender. This is an excellent sauce with rump steak.

PUDDINGS.

No. 223.—RAVENSWORTH PUDDING.

Bake three large apples, and then pulp them; take one pint of cream, two handfuls of fine bread crumbs, half a pound of pounded loaf sugar, the grated rind of two lemons, and six eggs, using only the yolks of four; mix all well together, beating the eggs thoroughly, the yolks first, and then the whites. Well butter a pudding mould, throw in a handful of fine bread crumbs, toss them round so that they may stick to the butter all round the mould, and shake out any that are loose, then pour in the above mixture, and bake an hour and a half. Serve, immediately it is ready, with sweet sauce.

No. 224.—ST. LEONARD'S CUSTARD PUDDING.

Put one table-spoonful of flour into a stewpan with two ounces of butter, and stir over a gentle fire till quite smooth, adding by degrees half a pint of milk and two ounces of sugar rubbed on lemon; stir all together over the fire till it becomes thick, but do not let it boil; turn into a basin, and when nearly

cold, add the yolks of three eggs. Line your dish with puff paste, then spread a layer of any kind of jam on the paste at the bottom of the dish, pour the custard on the jam, and bake one hour. Whip the whites of the three eggs quite stiff, with two table-spoonfuls of powdered sugar, and put on the top ten minutes before you send to table; the pudding should be returned to the oven after the whipped eggs are placed on the top, just to set them, and give the top a slight brown color.

No. 225.—HANOVER PUDDING.

Grate finely the crumb of a roll, and mince as fine as possible the rind of a lemon, add a quarter of a pound of fine sugar and of fresh butter, the juice of half a lemon, and the yolks of four eggs well beaten, and the whites of two. Set the whole on the fire in a stewpan, and stir till sufficiently thick; then line a flattish dish with puff paste at the bottom and edges, pour in the mixture, and bake it in a moderate oven for half an hour.

No. 226.—AMBER PUDDING.

Mix together half a pound of finely chopped suet, half a pound of bread crumbs, half a pound of sugar, a little candied peel, spice, and lemon-peel, four eggs, and a pot of orange marmalade or apricot jam; boil in a mould for three hours. For the sauce, take a

quarter of a pound of butter, two ounces of sifted sugar, twelve bitter almonds pounded, and a wine-glass of brandy; beat all up to a stiff cream near the fire, and put round the pudding in the dish when served, but not a minute before, or the heat of the pudding will oil the butter.

No. 227.—ROYAL PUDDING.

Butter a plain, tinned mould, and pour in the centre of it one table-spoonful of white sugar melted like hard-bake, and let it set. Then boil a pint of cream with a piece of vanille, and sugar to taste, and when cool strain the cream to the yolks of eight eggs well beaten: mix thoroughly, and pour into the mould upon the hardened sugar, and set it in a stew-pan of boiling water to boil gently for half an hour. When cold, turn it out of the mould, and it will be found that the melted sugar will have colored the outside of the pudding, and also formed a liquid brown sauce for it.

No. 228.—CANADIAN PUDDING.

Take three table-spoonfuls of Indian meal to one pint of milk, and let it simmer for three hours, stirring frequently; turn it into a basin and let it stand till nearly cold, when add three well-beaten eggs and a little sugar, and stir all well together. Butter and garnish a plain mould with sultanas, or dried

cherries, candied peels, etc., fill it with the Indian meal, and let it steam for an hour and a half. For the sauce, take a quarter of a pound of butter beaten to cream, three ounces of finely sifted sugar, one table-spoonful of powdered cinnamon, and a wine-glassful of brandy; beat all well together, and serve in a sauce tureen immediately it is mixed, or it will become stiff. Should any be left to use the second day, it must be beaten up to a cream again.

No. 229.—MADEIRA PUDDING.

Take six ounces of butter beaten to a cream, six ounces of pounded lump sugar, six ounces of flour (or three ounces of flour and three of ground rice), six ounces weight of eggs in the shell—the yolks and whites to be beaten separately and then together—a small wine-glassful of brandy, and a little grated marmalade, or any thing else you please to flavor it; beat all well together, put it into a buttered mould, boil two hours, and serve with wine sauce.

No. 230.—TREACLE PUDDING.

Take a quarter of a pound of very finely chopped suet, six ounces of dark treacle, a quarter of a pound of flour, two ounces of fine bread crumbs, one table-spoonful of moist sugar, one egg, and three table-spoonfuls of milk; beat the egg well, then mix it with the milk, and afterwards with the other ingre-

dients, and put into a buttered mould and boil three hours. To be served with sweet sauce.

No. 231.—POTATO PUDDING.

Take one pound of potatoes, boiled, and beaten with a fork, a quarter of a pound of suet, chopped very fine, a quarter of a pound of moist sugar, the juice and rind of a lemon grated, and one egg well beaten; mix thoroughly, and bake half an hour in an oven, not too quick. Serve with sweet sauce.

No. 232.—BOILED BREAD PUDDING.

Cut some white bread into thin slices, and put a layer of bread and a layer of preserve alternately in a buttered mould till it is nearly full; pour over all a pint of warm milk in which four well beaten eggs have been thoroughly mixed, and boil twenty minutes. Serve with wine sauce.

No. 233.—A TWENTY MINUTES' PUDDING.

Boil one pint of new milk twenty minutes, with sugar to taste, and any flavoring you like; beat four eggs well, and mix with the milk when nearly cold. Boil all in a buttered mould for twenty minutes, and then let it stand twenty minutes, after being taken up, in the mould on the hob or oven before sending to table. For the sauce, boil the thinly cut peel of a lemon in a little water till the

flavor is extracted, rub some lumps of sugar on the lemon, to take off all the zest, and add to the water in which you have boiled the lemon-peel, and make a thin syrup; add the juice of the lemon, pour round the pudding, and serve.

No. 234.—BAKEWELL PUDDING.

Take a quarter of a pound of clarified butter, a quarter of a pound of powdered sugar, five yolks and one white of egg, and mix all well together, then add some almond flavoring to your taste. Line a dish or several small patty-pans with puff paste, put a layer of raspberry or strawberry preserve on it, then put in the mixture; it requires to be well soaked in the oven before taking it out, but is generally eaten between hot and cold. Grate sugar on the top before sending to table.

No. 235.—SCARBOROUGH PUDDING.

If the apples are large sized, take one egg to an apple. Scald and pulp the apples, then slice in half an ounce of butter, add the eggs well beaten, a little cream, candied lemon-peel, and sugar, and two tablespoonfuls of brandy. Bake in a thin paste in a moderate oven.

No. 236.—DEVON PUDDING.

Thicken a pint of new milk with a large table-spoonful of arrow-root; beat four ounces of butter to a cream, and add four ounces of sifted sugar, four eggs, a spoonful of marmalade, and a little grated nutmeg; beat all together, the same as for a pound cake, and when quite light, put in a sponge cake crumbled, and mix with the milk and arrow-root, and when nearly cold bake in a dish lined with thin paste.

No. 237.—A COLD CABINET PUDDING.

Have ready some blanc-mange, and before it is stiff put a little of it into a mould, and let it run all over it to stick to it; then ornament the mould with dried cherries and sufficient of the blanc-mange to make them firm, then fill up the mould with pieces of preserved apricots, a few ratifias soaked in brandy, or wine and brandy, a little citron, cut very thin, and sponge biscuits crumbled—but do not wet them too much with the brandy—and so on with cherries, or any other firm sweets, cakes, etc., till your mould is full; then fill up with the cold liquid blanc-mange, so as to cover all over, and let it stand all night in a cold place to set well. The cherries must be arranged to look well when turned out, but you need be careful about nothing else of the sweets, etc.

No. 238.—THE BERKELEY PUDDING.

Take one pound of suet, chopped very fine, four ounces of flour, half an ounce of fine bread crumbs, three whole eggs, half a small tea-spoonful of pounded mace, the same of cinnamon, a little grated nutmeg, a little grated lemon-peel, and half a pint of milk; mix all together, put into a plain mould, and boil nine hours. For the sauce, make a custard with the yolks of two eggs, white sugar to taste, and a wine-glassful of rum.

No. 239—YORKSHIRE PUDDING.

Take two heaped-up spoonfuls of flour, and mix very smoothly with a pint of milk and a little salt; have ready, in your pudding-dish, dripping spread a quarter of an inch in thickness, and allowed to get cold; then beat up well two eggs, and mix with the milk and flour, pour it immediately on to the dripping, and put the pudding-dish into the oven for half an hour, then put it under the meat for ten minutes, then again into the oven for ten minutes, and serve at once.

No. 240.—PRINCESS AMELIA'S PUDDINGS.

Take five large apples and prepare them as for sauce, and add, while hot, two ounces of butter, and when cold, two eggs thoroughly beaten, some bread

crumbs, a little cream, nutmeg, and sugar to taste; mix all together, and bake in little cups; turn them out, sift sugar over them, and serve.

No. 241.—HONITON SPONGE PUDDING.

Take three eggs, their weight in the shell in flour, butter, and sugar, and grate the rind of a lemon very fine; beat the butter to a cream, and the eggs, yolks and whites separately, and then together; add the butter, and keep on beating; then mix in the sugar, and lastly the flour; then beat the whole till quite light. Put into a mould, and boil an hour and a half. Serve with any fruit sauce, or with lemon sauce, as given in No. 233.

No. 242.—KHALI KHAN'S PUDDING.

Boil one ounce of rice in new milk till it will beat to a pulp; pare, core, and scald six apples, and beat them also with the rice, an ounce of finely sifted sugar, a salt-spoonful of grated lemon-peel, and a little lemon-juice; then beat the white of four eggs till they make a stiff froth, add the other ingredients, whisking them well together, so as to be very light. Dip a basin mould in boiling water, and while the mould is quite hot, pour in this soufflé, and place the mould in a stewpan of boiling water on the oven or hot plate, till the white of the egg is set and quite firm. Make a custard with the yolks of the four

eggs, flavor it well, and pour it hot round the pudding in the dish, and serve. You must be careful not to break the pudding in turning it out of the mould.

No. 243.—EXHIBITION PUDDING.

Take half a pound of suet, chop very fine, a quarter of a pound of raisins, stoned, two table-spoonfuls of flour, two table-spoonfuls of sugar, the peel of a whole lemon grated, a little nutmeg, and three eggs; mix all together, put into a mould and boil for four hours. Serve wtih wine sauce.

No. 244.—SIR WATKIN WINN'S PUDDING.

Take half a pound of suet, half a pound of loaf sugar, three ounces of orange marmalade, and half a pound of bread crumbs, and mix all together with three eggs and some wine or brandy. Butter and ornament a mould with raisins, put in the ingredients, and boil for two hours and a quarter. Serve with lemon or wine sauce.

No. 245.—FRENCH RICE PUDDING.

Weigh a quarter of a pound of rice and put it into a pint of milk, let it simmer till soft and all the milk is soaked up; when nearly cold, add one ounce of butter, the yolks and whites of three eggs, a little loaf sugar, and the rind of a lemon grated, and mix

all well together. Butter a plain mould, and grate crust of bread thickly over the butter, then put in the rice, bake one hour, turn it out of the mould, and serve.

No. 246.—WOLLATON PUDDING.

Boil a pint of new milk, and pour it upon two table-spoonfuls of flour; let it stand till cold, then add two eggs well beaten, sweeten with two table-spoonfuls of treacle, and bake. Serve immediately it comes from the oven.

No. 247.—SOUFFLÉ PUDDING.

Take one ounce of butter, mix with a good table-spoonful of flour, and let it boil five minutes; have ready three-quarters of a pint of boiling milk, flavored with the rind of a lemon and a little cinnamon; mix all together and boil ten minutes, then break in one whole egg, and the yolks of three, separately, mix well together, then whip the three whites of the eggs to a strong froth, and stir in gently, adding a few drops of vanille, or any essence you like, to flavor it. Well butter your mould, strew it with brown bread crumbs, pour in the mixture, and steam it half an hour. Serve immediately with a sweet sauce made with arrow-root and milk flavored.

No. 248.—STRAWBERRY SOUFFLÉ.

Take a large table-spoonful of flour and a quarter of a pound of butter, and simmer them over a slow fire; mix together half a pint of milk and a pot of strawberry jam, and let them boil; then rub them through a sieve, and add them to the flour and butter, with a little sugar to sweeten if needed; put in the yolks of five eggs, beat up the whites of the eggs to snow, and stir them gently into the other ingredients; put into a plain mould, and boil an hour. Serve it with wine sauce in which you have put a little of the strawberry jam rubbed through a sieve. Raspberry jam may also be used for this soufflé instead of strawberry.

No. 249.—ORANGE PUDDING.

Line a pudding-dish with a flour and water paste, ornamenting the edge also. Take one tea-cupful of bread crumbs, six oranges—the peel of them to be pared very thin, boiled, pounded, and then rubbed through a sieve, and the juice of the six oranges to be added to the bread crumbs,—six ounces of finely pounded sugar, and the yolks of four eggs; the whites to be beaten to a stiff froth, and mixed with the rest of the ingredients the last thing before putting in the oven. Bake three-quarters of an hour in a moderate oven.

No. 250.—LEMON PUDDING.

Take the juice of three lemons and the peel of one rubbed off with sugar, six ounces of loaf sugar pounded, and a good-sized tea-cupful of bread crumbs; while these ingredients are soaking together, beat up four eggs, leaving out two whites; melt one ounce of butter, and mix all well together. Line a dish with flour and water paste, ornamenting the edge; pour in the mixture, and bake three-quarters of an hour in a quick oven.

No. 251.—CHRISTMAS PUDDING.

Take one pound and a half of raisins, stoned, one pound and a half of currants, well washed and dried, one pound and a half of very finely chopped suet, a quarter of a pound of sugar, two ounces of citron, four large wooden spoonfuls of dried flour, four or five eggs, half a pint of milk, spice to your taste, and a glass of brandy; mix all together, and boil eight hours in a mould or basin, and serve with sweet sauce.

No. 252.—RICH PLUM PUDDING.

Take one pound of jar raisins, one pound of currants, one pound of suet, chopped very fine, two ounces of almonds, blanched and pounded, and mixed in one pound of dried and sifted flour, one pound of

grated bread crumbs, two ounces of citron, two ounces of orange-peel, two ounces of lemon-peel, half a nutmeg, a blade or two of mace pounded, a quarter of a pound of loaf sugar, and a pinch of salt; moisten the whole with ten beaten eggs, half a pint of cream, two glasses of wine, and a gill of brandy. Mix well together, put into a mould, and boil five hours; serve with sweet sauce. This quantity makes a large pudding.

No. 253.—BAKED COLLEGE PUDDINGS.

Take half a pound of grated bread, three ounces of well washed currants, one ounce of candied peels, half an ounce of citron, two ounces of moist sugar, half a nutmeg, three eggs, and the third part of a pint of milk; boil the milk and pour on the bread crumbs, put in an ounce of butter, and then mix in the other ingredients. This quantity will fill six cups; bake in a moderate oven, turn the puddings out of the cups, sift pounded sugar over the tops, pour wine sauce round them, and serve.

No. 254.—LEMON PUDDINGS.

Take a quarter of a pound of suet, chopped as fine as possible, half a pound of grated bread, a quarter of a pound of moist sugar, the juice and finely grated rind of one lemon, and one egg; mix all well together, fill four cups, and boil half an hour;

sift pounded sugar over them, and serve with lemon sauce.

No. 255.—BOILED RICE PUDDINGS.

Boil a quarter of a pound of ground rice in a pint of milk and a little cream, and when almost cold add a quarter of a pound of butter, three eggs well beaten, loaf sugar to taste, and a few drops of vanille; mix all together, pour into little cups, and boil half an hour. Serve with sweet sauce.

No. 256.—BUCKINGHAMSHIRE PUDDING.

Take a pint of cream, the rind of a lemon, and a bit of mace, sugar to taste, and boil together; then take out the lemon-peel, beat it in a mortar, pass it through a sieve, and put it back again to the cream; let it stand till nearly cold, then pour it gently to the yolks of six eggs, and when mixed well together put it into a mould, place the mould in a saucepan of boiling water, cover it with a lid, and set it on a slow fire or stove to boil gently half an hour; turn it out of the mould while warm, and when it is cold pour melted currant or raspberry jelly over it, and serve.

No. 257.—PEAS PUDDING.

Put a pint of split peas into a cloth, do not tie it up too tight, but leave room for the peas to swell;

boil slowly till tender—if good peas, they will be boiled enough in three hours; take them up and rub through a hair sieve, beat the pulp in a basin with an egg, an ounce of butter or a little cream, pepper, and salt, and when the whole is well mixed, tie it up in the cloth again, and boil half an hour longer.

No. 258.—CASTLE PUDDINGS.

Take two eggs in the shells, and the weight of them in sugar, and also in flour, and three ounces of butter; put the butter into a basin and set it before the fire till half melted, then beat it to a cream, beat the eggs ten minutes, mix them gently with the butter, then with the sugar, then with the flour; add a pinch of pounded cinnamon and a table-spoonful of orange-flower water, and mix thoroughly. Pour the mixture into six small buttered cups, bake them, and then turn them out of the cups, and serve with sweet sauce.

No. 259.—APRICOT PUDDING.

Stew six large apricots with some sugar till quite tender, break them up, and when cold add the yolks of six eggs and the whites of two well beaten; mix well together with a pint of good cream, and also more pounded sugar if required. Line your dish with puff paste, and pour in the ingredients; bake

half an hour in a moderate oven, strew sifted sugar over it, and serve.

No. 260.—CITRON PUDDING.

Line your dish with puff paste; slice thin, orange, lemon, and citron peels, of each one ounce, six eggs (leaving out four whites) well beaten, a quarter of a pound of loaf sugar, and a quarter of a pound of butter melted; whisk all well together, and pour into the dish; bake one hour, and serve.

No. 261.—VICTORIA PUDDING.

Take of grated bread, mashed potatoes, grated carrots, finely chopped suet, sugar, and currants, each half a pound, four eggs well beaten, a little salt, grated nutmeg, and lemon-peel, with a very little cinnamon; mix all well together, put into a mould, and boil four hours. Serve with sweet sauce.

No. 262.—BAKED LEMON PUDDING.

Take four eggs, a quarter of a pound of fresh butter, a gill of cream, the juice of a lemon, and flavor with the peel rubbed on lumps of sugar; sweeten to taste, warm the butter in the cream over the fire, and beat all well together; pour into a dish, and bake; when done, cover the top with white of egg whipped to a snow-froth piled up, sift over it very finely pounded and sifted sugar; put it back

into the oven for a few minutes, to color the white of egg slightly, or you may brown it with a salamander.

No. 263.—GERMAN PUDDING.

Rub half a pound of sugar on the peel of two lemons, and pound it; beat the whites of eight eggs to a stiff froth; put the eight yolks, a quarter of a pound of fresh butter, and the juice of two lemons over a gentle fire, and make it into a soft custard; stand it upon ice, or in some very cold place, and beat it well for a quarter of an hour, then beat in the sugar, full half an hour, and add the beaten whites of the eggs; have ready a plain mould well buttered, fill it, and place it in a stewpan half full of warm water, and put it in a moderate oven for three-quarters of an hour, turn it out, and serve it with wine sauce; that is, wine made hot, and only sweetened with sugar. This method of boiling-baking all boiled puddings makes them very light.

No. 264.—GERMAN RICE PUDDING.

Boil half a pound of rice in a quart of milk till soft, add to it half a pound of fresh butter, leave it to cool, and then add the yolks of six eggs, a quarter of a pound of sweet and one or two bitter almonds, finely pounded, a quarter of a pound of sifted white sugar, a little cinnamon, and grated lemon-peel, and,

last of all, the whites of the eggs beaten to a froth; all must be mixed together very slowly; butter a mould well, put in the mixture, and boil it one hour in a saucepan of water placed in the oven. Turn it out, and serve with the following sauce:—two glasses of sherry, two eggs, and four lumps of sugar, to be beaten over the fire with a silver fork till it comes to a froth, when pour it round the pudding.

No. 265.—GERMAN BROWN BREAD PUDDING.

Take half a pound of brown bread, which must be dried in the oven the day before and then grated, a quarter of a pound of sweet almonds, and one or two bitter ones beaten to a paste, a quarter of a pound of sifted sugar, a little cinnamon, and a little finely grated lemon-peel, and mix the bread with a glass of sherry; then add the almonds, the lemon-peel, and cinnamon, with the yolks of eight eggs; all this must be well stirred for a quarter of an hour, and you must then add the whites of the eggs beaten to a snow-froth, and mix it all thoroughly together. Butter a shape well, fill it with the mixture, place it in a saucepan of water, and put it into the oven for half an hour; care must be taken that the water does not touch the pudding. Turn it out when done, and serve it with the same sauce as in the preceding receipt.

No. 266.—BADEN PUDDING.

Boil a tea-cupful of rice in a pint of milk till it has swelled; when done, stir in two ounces of finely chopped suet, a quarter of a pound of raisins, sugar to taste, and three eggs; mix all together, put it into a buttered mould, and boil it. Serve with sweet sauce flavored either with vanille or orange-flower water.

No. 267.—GERMAN CABINET PUDDING WITH "QUICKEN" SAUCE.

Take half a pound of sponge or savoy biscuits, place them in layers in a pudding mould, well buttered, seven eggs beaten well in three-quarters of a pint of milk, sugar to taste, and flavor with lemon-peel, and pour this mixture into the mould; cover and boil three-quarters of an hour in boiling water. For the sauce, take four table-spoonfuls of preserved hips, which dissolve with some sugar in half a pint of French or German white wine, and pour over the pudding, and serve.

No. 268.—APPLE CHARLOTTE.

Butter a plain tin mould; cut some slices of bread nearly a quarter of an inch thick, and cut some of these into diamonds the length of the top of your mould; cut these again across the middle to make

them into three-cornered pieces; cut the rest of the slices into lengths of the height of the mould and the width of two fingers; dip all these pieces of bread into butter melted before the fire to oil, and arrange them neatly into the mould, the three-cornered pieces at the top, each one just overlapping the other, and the same way for the lengths, standing them up round the sides of the mould. Take one dozen good-sized apples, prepare them as for sauce, drain the water from them, and put them into a stewpan with half a pound of pounded sugar and the rind of a lemon chopped very fine; boil it for half an hour, stirring it all the time, then pour it carefully into the mould which you have ready lined with the bread, and bake it for three-quarters of an hour. Turn it out of the mould, and serve immediately.

No. 269.—FIG PUDDING.

Take half a pound of bread crumbs, half a pound of figs, six ounces of finely chopped suet, and six ounces of sugar,—the figs as well as the suet to be chopped very fine—then add three eggs well beaten, a little salt, nutmeg, and cinnamon, and mix all well together; boil it in a mould four hours, and serve with wine sauce.

No. 270.—APPLE AND RICE SOUFFLÉ.

Boil some rice in milk, with a little lemon-peel and cinnamon and sugar to taste, till the milk is soaked up, and the rice soft. Fill a large-tubed mould with the rice, place it in a saucepan of water, and stand it in the oven for half an hour, during which time prepare some apples as for sauce, sweetening them sufficiently, and flavoring them with lemon-peel. When the rice is done, turn it carefully out of the mould upon a dish, and fill in the hollow centre with the prepared apple; next whip the whites of three or four eggs to a stiff snow-froth, pile it up high on the apples, so as to make a top to the mould of rice, sift very finely pounded sugar over it, brown it with a salamander slightly, and serve immediately.

No. 271.—ARROW-ROOT SOUFFLÉ.

Take two ounces of arrow-root, two ounces of butter, a pint of milk, three ounces of sugar, a pinch of salt, and five eggs. Boil the milk with the sugar, mix the arrow-root well with a little cold milk, and then add the boiling milk gradually—stirring all the time to keep it smooth—and next the butter, then set it aside to cool; when cold, stir in the yolks of the eggs, well beaten, and some essence of vanille, orange-flower water, or any liqueur to flavor the soufflé,

and lastly, whip the whites of the eggs to a stiff snow-froth, and whisk in with the other ingredients; fill a buttered soufflé mould or pudding dish, and put it into a quick oven at once; bake from half to three-quarters of an hour; you will know when it is done by its rising, and the top looking set. Serve immediately, or it will fall and be good for nothing.

No. 272.—ALMOND SOUFFLÉ.

Take four ounces of blanched sweet almonds, and pound them in a mortar with two eggs till no lump can be felt, then put the almonds into a basin with four ounces of finely pounded sugar and the yolks of six eggs, and beat them well for half an hour. Whip the whites of the eggs to a stiff snow-froth, and then stir them with three ounces of finely pounded biscuit into the other ingredients, and put into a buttered soufflé mould and bake for half an hour, and serve immediately.

No. 273.—KEITHOCH PANCAKES.

Take four eggs, beat them well, and to every egg add a table-spoonful of flour; mix and beat again, then stir in gradually a pint of milk, and add a pinch of salt and a little grated nutmeg. Have ready an omelet pan, or small round frying-pan, with a little bit of butter in it on the fire; pour half a tea-cupful of the batter into it, and turn round the pan (not the

pancake) frequently over the fire for a minute or two; then take it off the fire, and hold it upright in front of the bars; the pancake will rise immediately and be thoroughly done: cut the edges, sprinkle a little powdered sugar over, and roll it up; and so on till you have sufficient for a dish, when they must be served immediately.

No. 274.—POTATO FRITTERS.

Take three large mealy potatoes, well boiled, mash them thoroughly, add a little pounded sugar, a little finely grated lemon-peel and juice, a small tablespoonful of flour, and the whites and yolks of three eggs; beat all well together, and drop small spoonfuls into boiling lard or clarified dripping; drain well, lay the fritters on a napkin in your dish, sift pounded sugar over them, and serve very hot.

No. 275.—ORANGE FRITTERS.

Peel three or four oranges, carefully taking off every scrap of the white part, without breaking the thin inner skin, and tear these into the natural divisions of the orange, dividing each into six or seven pieces, according to the size of the fruit; dip each piece into a light batter, fry them (not too dark) in hot fat, drain well, and send to table immediately, piled high on a napkin in your dish, with powdered sugar sifted over them.

No. 276.—SEVILLE PUDDING.

Boil a small tea-cupful of Carolina rice in nearly a quart of milk till soft and the milk is nearly soaked up, then mix as much grated marmalade with it as will color and flavor it; pour it into a well-buttered mould, and boil it again to make it turn out. Serve it with wine sauce.

No. 277.—MARMALADE BREAD AND BUTTER PUDDING.

Cut some slices of bread, without crust, a quarter of an inch in thickness, butter them well on one side, and upon this spread thickly some grated marmalade, and divide the slices into pieces about two inches long by one wide; lay these lightly in a well buttered pudding-dish; beat up three eggs with a pint of milk and pour in upon the bread, and bake the pudding half an hour in a moderate oven.

No. 278.—FRIAR'S OMELET.

Boil six large apples as for sauce, with the rind of one lemon grated, two ounces of fresh butter, and a little sugar, and when cold add two or three eggs well beaten. Take a deep dish, butter it well, strew bread crumbs thickly over the bottom and sides, put in the apples, etc., and strew more bread crumbs all over the top. When baked, turn it out on to a dish, strew sugar over the top, and serve.

SWEET DISHES.

No. 279.—LEMON SOUFFLÉ.

Put a pint and a half of milk into a stewpan with the rind of five lemons and one ounce of isinglass, and let it boil ten minutes; beat up the yolks of eight eggs, and when the milk is nearly cold, mix them with it and put it on the fire to thicken; take it off, and as soon as it cools, stir in the whites of the eggs which you have whipped to a stiff froth, half a pound of powdered sugar, the juice of the lemons, and about three ounces of pistachio nuts chopped fine, and two ounces of well-washed currants, and mix thoroughly. Butter your mould, sprinkle it with some of the chopped pistachio nuts, then pour the soufflé carefully in; place it in ice or in a very cold place to set it, then turn it out of the mold, and serve.

No. 280.—ORANGE JELLY.

Squeeze a sufficient number of oranges to give a pint and a half of juice. Pare the rind of two oranges and one lemon very thin, and put them into

a stewpan with half a pint of water, and let it boil till all the flavor is gone from the peels into the water, then strain it off and dissolve in it over the fire one ounce of gelatine (Nelson's) or isinglass, and half a pound of sugar; when dissolved and nearly cold pour into it the orange-juice, stir it thoroughly till mixed, then pour it into an oiled mould, and place it on ice or in a cold place till set.

No. 281.—CALF'S FOOT JELLY.

Put an ox-foot or two calf's feet into a stewpan with three quarts of water, and boil very slowly several hours till reduced to half the quantity, skim well, and set by to get cold; when quite cold and set, take off most carefully every particle of fat, and wipe the top with a clean cloth to make sure of all the grease being off, and put it into a stewpan (be particular to leave all the sediment) with loaf sugar to taste, the very thinly cut peel of three large lemons and the juice of four or five, rubbing some of the lumps of sugar upon the lemons after they have been peeled, to get all the flavoring you can; melt all together, and add rather more than half a pint of sherry. Have ready the whites and shells of five eggs well beaten, but not to snow, pour into the jelly and whisk well together on the fire; let it boil from twenty to thirty minutes, according to the heat of the fire, then run it through a jelly-bag till quite

clear, and when nearly cold fill a mould which you have previously wetted with cold water, and set in ice or in some cool place.

No. 282.—BLANC-MANGE.

Dissolve one ounce of isinglass or Nelson's gelatine in a pint of milk, with a bit of cinnamon and lemon-peel, put to it a pint of cream, two ounces of sweet almonds, and six bitter almonds, blanched and beaten together quite smooth with a little orange-flower water or cold water, sugar to taste, and stir it over the fire till it boils; strain and let it cool, then pour it into a mould which you have previously oiled, and set it in a cold place.

No. 283.—WHOLE RICE BLANC-MANGE.

Put a quarter of a pound of Carolina rice in a quart of good milk, and boil slowly for a long time, flavoring with three or four bitter almonds, lemon-peel, and cinnamon, and sweetening to taste; then put it into a mould, tie it down close, and boil half an hour in a saucepan of water, taking care that the water does not get into the mould. When cold, turn it out of the mould on to a dish, place any kind of jam you like round it, and serve with custard or cream.

No. 284.—GROUND RICE BLANC-MANGE.

Take a quarter of a pound of ground rice, a quarter of a pound of sugar pounded, six bitter almonds blanched and pounded, a little lemon-peel and cinnamon, and put all together into a quart of new milk, and boil till quite thick, stirring it well—it must be thoroughly boiled; take out all the lemon-peel and cinnamon, and pour it into a wetted mould. When quite cold and set, turn it out of the mould, pour some fruit syrup round it in the dish, and serve it with cream to eat with it.

No. 285.—ARROW-ROOT BLANC-MANGE.

Mix one table-spoonful and a half of arrow-root and half a table-spoonful of flour with a little cold milk; boil a pint of milk, flavoring it with bitter almonds, lemon-peel and sugar, strain it through a sieve upon the arrow-root, stirring it all the time, and then put it on the fire, still continuing to stir it, and let it boil till quite thick. Pour it into a wetted mould, turn it out the next day and serve it with any kind of preserve round it in the dish, and either custard or cream.

No. 286.—ICELAND MOSS BLANC-MANGE.

Take one ounce of the moss and pick it carefully from all gritty and sandy particles, soak it in cold

water about twelve hours, take it from the water and put in a colander to strain; then put it in a stewpan on the fire with a pint and a half of good new milk, let it boil half an hour, stirring it all the time to prevent burning, and while boiling sweeten to your taste, and flavor with ratafia or vanille. At the end of half an hour's boiling, the moss will be almost dissolved, leaving nothing but a few thready fibres; strain it through a fine sieve into a mould, and when quite cold and set, turn it out and serve.

No. 287.—RED ROBIN.

Take one pound and a half of lump sugar and put it into a stewpan with a pint of water, and boil till it becomes thick, then add two pounds of apples, peeled and cored, and the rind of a large lemon cut thin, and boil all together till it is quite stiff, stirring it frequently to prevent burning; then pour it into a mould, and when cold turn it out, and serve with a rich custard, or it is very good alone.

No. 288.—SLIP CURD.

Take half a tumbler of sherry, a quarter of a pound of loaf sugar, half the rind of a lemon cut very thin, and on the other half rub some of the lumps of sugar to give more flavor, mix this till the sugar is all dissolved. From a quart of milk take a cupful and warm it sufficiently with a piece of rennet the size of

a nutmeg, to make the rest of the milk lukewarm when added to it. Put the wine, etc., into a glass dish, pour the milk upon it, first taking out the rennet (which must be well washed before it is put into the milk), and when the curd is sufficiently set and cold, send it to table.

No. 289.—APPLE WHIP.

Take twelve large apples, bake them quite soft, pulp them through a sieve, sweeten to taste, and flavor with lemon-peel rubbed on sugar; whip well with a whisk, and then add the whites of two eggs, and continue whipping for three quarters of an hour. The quantity which will fill a pint basin before it is whipped would fill a large colander after the whisking, and should be as white as snow. Pile it high in a glass dish, and serve at once.

No. 290.—GINGER APPLES.

Take seven pounds of Newtown pippins, pare, core, and throw them into cold water to preserve their color; take weight for weight of loaf sugar, put half a pint of water to every pound of sugar, place it on the fire in a stewpan, and bring it to a boil; then take your apples out of the water and put them in the syrup, with three quarters of a pound of nicely cleaned ginger; let them boil till they become clear (they take nearly an hour's boiling on a pretty quick

fire before they become so), and serve them when cold. They will keep for some time in a jar closely covered down, if put into a cool, dry place.

No. 291.—ITALIAN SPONGE.

Dissolve two ounces of isinglass in rather more than a pint of water, strain it and add to it the juice of three lemons free from pips; mix it with one pound of loaf sugar, and the rinds of two lemons pared thin, and boil all together for ten minutes; strain it through muslin, and let it stand till quite cold and it is set; then whisk it, and add the whites of two eggs well beaten to the mixture when you begin to whisk it, and in ten minutes it will become the consistency of sponge; wet a mould thoroughly and put it in immediately.

No. 292.—RUSSIAN KESALE.

Take some cranberries, and press out the juice, and to six tea-cupfuls of the juice allow one tea-cupful of arrow-root and one tea-cupful of sugar; put four tea-cupfuls of the juice into a stewpan and boil it with the sugar; and while this is going on, keep stirring the arrow-root and the two cups of cold juice together the whole time, that it may be quite smooth; if you stop, the arrow-root settles down. As soon as the juice and sugar boil, stir it very quickly before pouring in the cold mixture, and do not stop for a mo-

ment when you have added it till you have mixed it quite smooth, and let it boil up three times in bubbles. Have ready a wetted mould, pour in the kesale, put it in a cold place to become firm, then turn it out of the mould, and serve it with cream.

No. 293.—GERMAN CREAM.

Take one ounce and a half of sweet and six bitter almonds, blanch and pound them, six ounces of white sugar, and a pint of cream flavored with ratafia, lemon-peel or vanille, in which dissolve one ounce of isinglass; put all into a stewpan on the fire; then take half an ounce of arrow-root, and mix it very smooth with a little cold water, beat well five eggs, and stir them in with the arrow-root; when the cream is quite warm, add the eggs and arrow-root, and boil only for one minute, constantly stirring lest it curdle. Wet a mould in cold water, pour in the cream, and let it stand till cold before you turn it out.

No. 294.—MILLE FRUIT CREAM.

Take three quarters of an ounce of gelatine, put it into a basin with a little cold water, enough to cover it, and let it stand to soak and swell; in the mean time, butter the inside of your mould, and garnish it with handsome pieces of preserved cucumber, angelica, ginger, cherries, etc.; then take milk and cream,

of each half a pint, put it into a large basin, and whisk it well until it becomes thick and light; then have ready some nice pieces of the fruit the same as you garnished with, some syrup of the same, and some finely-powdered sugar; stir these into your cream to flavor, and sweeten it to your taste. Pour on the gelatine as much boiling water as will dissolve it, but as little as possible; stir it well till dissolved, then pour it through a double piece of muslin into the whipped cream, stirring it all the time lightly but quickly with your whisk, then let it stand a few minutes till you see it beginning to set; you may then put it into your mould, being careful not to displace the garnish. Put it into a cold place for three or four hours, when it will be firm enough to turn out.

No. 295.—GERMAN RUM CREAM.

Take one pint of cream, rather more than a gill of rum, a quarter of a pound of sifted sugar, half an ounce of gelatine, the rind of a lemon, and the yolks of seven eggs. Rub the lemon with lumps of sugar, beat the yolks of the eggs with a little of the cream, and melt the gelatine in the remainder; then mix the whole together, and stir over the fire till it thickens. Pour it into an oiled mould, turn it it out when cold, and serve with a fruit sauce over it. For the sauce, take any kind of fresh fruit, such as strawberries, currants, or raspberries, bruise them, press

through a sieve, and add sugar to taste, and a glass of claret, or any kind of light red wine; mix well together, and pour over the pudding.

No. 296.—GATEAU DE NAPLES.

Take a sponge cake baked in a plain round mould, and cut it into slices nearly an inch thick, as you would a tea-cake; pour over each slice some white wine to soak it tolerably, but not too much, then put the bottom slice of your cake into the dish in which you are going to serve it, and upon this soaked slice of cake pour gradually on the top, so as to cover it all over, a large table-spoonful of either noyeau, curaçoa, or maraschino; on this place a layer of any nice preserve, such as apricot, plum, or pine-apple; then the next slice to the bottom of soaked cake, proceeding as before with the liqueur, and preserve till you get to the top slice of the cake, which should only have the wine and liqueur over it on the under side, and this place on the preserve of the previous slice. Whip up lightly half a pint of cream, sweetening with pounded sugar and flavoring it with lemon-peel rubbed on sugar; pour this over the cake, and serve.

No. 297.—STANDING CUSTARD.

Take a pint of new milk, set it on the fire, and when it boils have ready the yolks of six eggs and

two ounces of loaf sugar well beaten; whip them in the milk, and then set it on the fire again, but do not let it boil; then whip it till nearly cold, and add half an ounce of isinglass well dissolved, and whip it again till thick enough to put into the mould: oil your mould, fill it with the custard, and let it stand till next day, then turn it out and pour the following sauce over it:—make a thinnish syrup with some fine loaf sugar, cut the peel of a lemon into very fine chips; when the sugar is boiling, squeeze in some lemon-juice, and when lukewarm throw in the chips. As soon as it is quite cold, pour it over the custard before it is sent to table.

No. 298.—CUSTARDS.

Take one pint of milk and half a pint of cream, the yolks of eight eggs well beaten, the thin rind of a lemon, six bitter almonds, sugar to taste, and a glass of brandy; put all into a large jug, and place in a saucepan of boiling water, keep on stirring one way as soon as your custard becomes hot and begins to thicken; and when sufficiently thick, instantly take it off the fire, or it will curdle, and keep stirring till it cools. The almonds should be thoroughly pounded, and do not add the brandy till you take it off the fire, when you must remove the lemon-peel; when cold, send to table in a glass dish or custard cups.

No. 299.—ORANGE CUSTARDS.

Boil the rind of half a Seville orange till very tender, and beat it in a mortar till quite smooth; put to it a table-spoonful of brandy, the juice of a Seville orange, four ounces of loaf-sugar, and the yolks of four eggs; beat all well together ten minutes, and pour in by degrees a pint of boiling cream or new milk; keep beating the whole time till cold, then pour into the custard cups, and set them in a deep dish of hot water, and let them stand till they are set.

No. 300.—LEMON CHEESE-CAKES.

To a quarter of pound of fresh butter add one pound of loaf sugar broken small, six eggs, leaving out the whites of two, the grated rind of two lemons, and the juice of three; put all into a clean stewpan (well tinned), and let it simmer over a slow fire, stirring all the time, till it is as thick as good honey and the sugar is dissolved; pour into small jars, and tie them down closely, keep it in a dry place, and it will remain good for years. Use it as for other kinds of cheese-cakes, with puff paste in little tartlet tins.

No. 301.—COCOANUT CHEESE-CAKES.

Take one pound of grated cocoanut, one pound of sifted loaf sugar, half a pound of butter, five yolks of eggs, three whites, and three table-spoonfuls of best

rose-water, and boil the whole twenty minutes; the milk of the cocoanut to be added to the rose-water, and put to the rest of the ingredients while boiling. Pour into jars, tie them down closely, keep in a dry cool place, and use the cheese-cake preparation for filling little tartlet tins lined with puff paste when required.

No. 302.—RICE CHEESE-CAKES.

Take a quarter of a pound of finely sifted ground rice, a quarter of a pound of sifted loaf sugar, a quarter of a pound of fresh butter beaten to a cream, and the yolks of four eggs; the eggs and sugar must be well beaten together, then the butter and rice added, the whites of the eggs beaten separately; mix all together, and flavor with a small blade of mace, finely pounded, and a table-spoonful of rose-water, or the peel of two lemons rubbed on sugar. The quicker this is made, the lighter the cheese-cakes will be; the batter should be poured into little tartlet tins, not quite full, and baked in a brisk oven. Serve them cold.

No. 303.—GOOSEBERRY FOOL.

Take a quart of green gooseberries, put them into a deep dish, and bake them in the oven till quite soft, then pulp them through a coarse sieve, and add pounded sugar to taste; when cold stir in a gill of

cream, mix thoroughly, and serve in a glass dish or custard cups.

No. 304.—CURRANT FOOL.

Stew ripe red currants with sufficient sugar to sweeten them, and when done pulp them through a coarse sieve, and add sufficient cream and very fine bread crumbs to make it thick enough; serve when cold in custard cups or a glass dish.

No. 305.—STEWED PRUNES.

If the prunes are not very dry, an hour's soaking in cold water will be sufficient; but if they are old, they should be put to soak over night. Make a thin syrup, and put in some fine shreds of lemon-peel, then stew the prunes in the syrup in a stewpan closely covered for about three hours, till quite tender, and while stewing add a glass of white wine. When cold, serve in a glass dish, with cream or custard to eat with them.

No. 306.—FRUIT SALAD, OR MACÉDOINE.

Peel two oranges as thin as possible, then rub the oil from them on some lump sugar; put the sugar with the rind into a stewpan, with a little water to make a syrup, add the juice of a lemon, strain out the rinds, and set the syrup by to get cold. Peel some apples and oranges (carefully taking off every

scrap of the white peel from the latter), cut them into small pieces, but do not cut the oranges so small as the apples; then take whatever nice preserved fruits you may have, such as dried cherries, whole strawberries, raspberries, pieces of pine-apple, angelica, cucumber, ginger, apricot, etc., all or any of these, and pile them up in a glass dish, with the pieces of oranges and apples, mixing them as you proceed; then peel a couple more oranges, cut them nicely in quarters, and place them on the top with some of your best fruits; then pour over all, first the orange syrup, and lastly two table-spoonfuls of curaçoa or noyeau. Should the apples and oranges be acid, the macédoine must be sweetened as it is made, by strewing finely powdered sugar over these fruits, and it should not stand long after making before it is sent to table.

PASTRY.

No. 307.—PUFF PASTE.

Take a quarter of a pound of flour and a quarter of a pound of fresh butter, and press the butter in a clean cloth, to extract all the water or buttermilk (this can only be done when the butter is hard). Take one-third of the butter, and rub it into the flour with the hand till thoroughly well mixed, then with a spoon stir in a table-spoonful or less of water, and form with a spoon into a very stiff paste; put it on your board, and roll it out once each way, not too thin, fold in the four ends inwards, and roll first lengthways and then sideways, till the paste forms a long piece nearly a quarter of a yard wide; put on half the remaining butter in little dabs, sprinkle with flour, fold in four, roll length and then sideways, dab on the rest of the butter, sprinkle with flour, and roll after folding in four, the same as before, twice over, that is, in all, three times; then sprinkle with flour, fold in four, and roll length and then sideways, again sprinkle with flour, fold in four, and roll length and sideways the second time, rolling the paste thinner each time; fold in four, and give a slight roll at the

end, and put it away to cool for ten minutes; then roll out the length very thin, and use for whatever purpose it is required.

No. 308.—SHORT CRUST.

To six ounces of flour take three ounces of butter; put the butter into a basin with the flour, pinch off little bits of the butter with your fingers, and rub into the flour most thoroughly; then moisten with as little water as possible, only just enough to hold the paste together (a little more than a dessert-spoonful will be sufficient if the butter has been well rubbed in), as the less water you use the shorter the crust will be. Put the paste upon your board, and roll out of the desired thickness. This quantity is sufficient for the cover of a middling-sized fruit tart, and for all juicy fruits this inexpensive receipt will be found delicious.

No. 309.—SUET CRUST FOR MEAT PIES.

To three-quarters of a pound of flour take half a pound of beef suet; pound the suet to a soft mash, and take out all the fibre, then make the crust precisely in the same way as the receipt for puff paste, using the pounded suet instead of butter; but there is no necessity for setting it aside to cool, as it may be used for a pie at once.

No. 310.—CRUST FOR RAISED PIES.

Take one pound of flour to two ounces of butter; put the butter into a stewpan with a tea-cupful of water to boil, and mix it with the flour while it is boiling hot, first with a spoon, and then with the hand; roll out the proper thickness, and use as desired.

No. 311.—ITALIAN PASTRY.

Take a quarter of a pound of butter, a quarter of a pound of powdered sugar, and half a pound of flour, mix well together, and moisten with the yolks of two eggs; roll very thin, and cut with a cutter into shapes or fingers; bake them on a baking-sheet, and when done place two of them together with jam between, and arrange them nicely in a dish.

No. 312.—GENOA PASTRY.

Take two eggs, and their weight in the shell in fresh butter, the same in powdered sugar, and the same in dried flour; beat the eggs well, and mix all together—adding any flavoring you wish—with a wooden spoon into a batter, and spread smoothly with a knife on a baking-sheet that has a raised edge all round it; bake, and while hot cut into any form you please, place two together with jam between, and arrange them nicely in your dish.

No. 313.—FRENCH PASTRY.

This is made with puff paste; roll it out very thin, and fold over the end about half an inch deep, and continue rolling it round and round several times; cut it across at the end of the roll in slices the thickness of a penny piece, and lay these slices (on one of the sides that has been cut) on a baking-sheet, not placing them too near together, so as to give them room to expand; sprinkle sifted sugar over, and bake them a very pale color. Place two together with jam between, and pile them in a dish, and serve. They should be so very light that great care must be taken not to break them in spreading the jam.

No. 314.—ALMOND PASTE FOR TARTLETS.

Take one pound of sweet almonds, blanch quickly in boiling water, then throw them into cold water, and let them soak four hours; then pound them well in a mortar, adding a little water to prevent their becoming oily, and after they are beaten very smooth and become a paste, put to them three-quarters of a pound of powdered sugar, and mix all together in the mortar. When your paste is quite fine and smooth, take it out of the mortar, put it into a stew-pan over a slow fire, and stir it with a wooden spoon till it becomes white and dry; then put it again into

the mortar, and mix with it a little melted gum tragacanth which has been strained through a fine muslin, and flavor it as you please with either lemon, vanille, rose, or orange-flower, etc., and keep the paste covered to prevent its drying; roll it out thin, line small round tartlet tins with it, fill each with a little of any choice preserve, and bake a delicate color in a moderate oven. This delicious paste can be kept ready for use for some weeks if, as soon as it is made, it is put into a jelly pot, and always covered over with a damp cloth to prevent its drying; it should remain in a cool place, and can be baked as wanted.

CAKES AND BISCUITS.

No. 315.—SPONGE CAKE.

Put three-quarters of a pound of loaf sugar in a stewpan with nearly half a pint of water, and the peel of a lemon cut very thin, and let it simmer twenty minutes. Beat the yolks of eight eggs, and the whites of four in a large basin for ten minutes, then pour in the boiling syrup, and whip it fully half an hour, when stir in as quickly as possible ten ounces of well-dried flour; have ready the mould well buttered inside with oiled butter, over which sift very finely powdered sugar and flour, fasten a band of buttered stiff paper round the edge of the mould, pour in the mixture directly the flour is added, and bake in rather a quick oven about half an hour. This quantity is sufficient for a large cake or two middle-sized ones, as the mould should not be filled to the top, so as to leave space for the cake to rise, which it will do considerably if the mixture has been well and lightly beaten.

No. 316.—POUND CAKE.

Take a pound of flour, a pound of sifted sugar, three-quarters of a pound of butter, and five eggs;

beat the eggs well and the sugar with them, beat the the butter to cream with a table-spoonful of milk, add the eggs and sugar to it, and afterwards the flour well dried; mix all thoroughly together, put into a buttered tin, and bake.

No. 317.—DEVON CURRANT CAKE.

Take three pounds of flour, two pounds of currants, half a pound of crushed sugar, half a pound of cream, two ounces of citron or candied peel, ten eggs, three or four drops of essence of lemon, one ounce of tartaric acid, one ounce of carbonate of soda, and a pint and a half of new milk. Put the flour, currants, and candied peels, cut small, together in a pan; make the milk hot, dissolve the sugar in it, and pour the hot milk to the cream, giving it a stir; have ready the eggs—the yolks and whites well beaten together—and add the milk, cream, and sugar to the eggs, stirring whilst doing so, and at the same time putting in the essence of lemon; pour this mixture to the flour, etc., and then add the two powders free from lumps, and mix quickly. Put in a well-buttered tin and place *immediately* in a moderately hot oven; it will take about three hours to bake, and the lightness of the cake depends upon its being made as quickly as possible.

No. 318.—RICH PLUM CAKE.

Take one pound of fresh butter, one pound of sugar, one pound and a half of dried flour, two pounds of currants well cleaned, one pound of citron, two ounces of sweet almonds, ten eggs, half an ounce of allspice, and a quarter of an ounce of cinnamon, both pounded, and a glass of brandy. Beat the whites of the eggs to a stiff snow-froth, then beat the butter to a cream, and put in the pounded sugar; stir it till quite light, adding the pounded spices, and when you have stirred it for a quarter of an hour, take the yolks of the eggs and work them in two or three at a time, then gradually add the well-beaten whites of the eggs, and next the citron, orange, and lemon peels cut in fine strips, and the almonds either pounded or chopped very fine; mix all thoroughly together, and then put in the dried flour and glass of brandy, and mix again. Bake in a well-buttered tin hoop in a hot oven for three hours, putting twelve sheets of paper under the cake and four or five on the top to keep it from burning.

No. 319.—SODA PLUM CAKE.

Take one pound of dried flour, half a pound of fresh butter, half a pound of moist sugar, half a pound of raisins, half a pound of currants, two ounces each of citron, lemon, and orange peels, four

eggs, two cloves pounded together with allspice, nutmeg, and cinnamon to taste, and half a tea-cupful of milk or cream in which you have dissolved half a tea-spoonful of carbonate of soda. Rub the flour and butter together first, then add the other ingredients, and lastly the eggs, milk, and soda; mix thoroughly, and immediately put into a round tin and place in a slow oven, to bake about two hours.

No. 320.—ALMOND CAKE.

Take half a pound of sweet and two ounces of bitter almonds, blanched and well pounded, half a pound of finely sifted loaf sugar, nine eggs, the whites of four; the eggs and sugar are to be well whisked together very fast for half an hour; then put in the pounded almonds, and continue beating the whole half an hour longer, when put into a tin mould lined with buttered paper, and bake an hour in a brisk oven.

No. 321.—CINNAMON CAKE.

Take half a pound of dried flour, half a pound of fresh butter, half a pound of sifted sugar, the whites of eight eggs beaten to a snow-froth, and sufficient pounded and sifted cinnamon to flavor the cake rather strongly and to give it a pinkish color; mix all well together very lightly, put it into a buttered

mould, and bake in rather a quick oven about half an hour.

No. 322.—SCOTCH SEED-TIME CAKE.

Take nine eggs, three quarters of a pound of finely pounded sugar, and beat the sugar and eggs together till thick and white, ten ounces of fresh butter beaten to a cream, three-quarters of a pound of citron, half a pound of candied orange-peel sliced, and half a pound of sweet almonds blanched and cut small; add one pound of well-dried flour to the beaten eggs and sugar, and then the butter and other ingredients; mix all together thoroughly, and bake in a round hoop or a tin lined with well-buttered paper. If you like, you may sprinkle the top of the cake with large-sized carraway sugar-plums.

No. 323.—DUNDEE GINGERBREAD.

Take two pounds of well-dried flour, half a pound of powdered sugar, three-quarters of a pound of candied orange and lemon peels cut in thin slices, three ounces of ginger, one ounce and a half of carraway seeds, and a quarter of an ounce of cloves pounded; mix these well together with two pounds of treacle dissolved on the fire, and half a pound of fresh butter beaten to a cream; beat three eggs till they are light and thick, mix with the other ingredients, and then beat the whole half an hour longer. Bake in

buttered oblong tins (from two to three inches in height), in a moderate oven. This gingerbread will keep a long time.

No. 324.—PLAIN GINGERBREAD.

Take half a pound of well-dried flour, half a pound of treacle, half a pound of sugar, a quarter of a pound of butter, one ounce of sifted ginger, a quarter of an ounce of allspice, and two eggs; dissolve about a tea-spoonful of carbonate of soda in a very small quantity of milk; melt the butter and treacle together over the fire, but be careful they do not boil, then mix the flour and sugar together in a bowl, pour in the butter and treacle, stirring it well, and then add the eggs—which must be thoroughly beaten, whites and yolks separately—the spices, and lastly the soda; mix all well and lightly together, and put into a well-buttered tin, and bake in a slow oven; an hour should be sufficient to bake it, but it is better to leave it in an extra quarter, with the oven-door open.

No. 325.—GINGERBREAD CAKES.

Take one pound of treacle, one pound and a half of dried flour, half a pound of sugar, half a pound of fresh butter, and one ounce and a half of ginger; mix all well together, roll out rather thin, and cut with a small round tin cutter, and bake on iron sheets in a moderate oven.

No. 326.—ROCK CAKES.

Take one pound of dried flour, and mix it with six ounces of finely powdered sugar; beat six ounces of fresh butter to a cream, and add it to three eggs well beaten, half a pound of well washed and dried currants, and the flour and sugar; beat all for some time, adding a spoonful of brandy and a little nutmeg, pounded mace and grated lemon-peel, to flavor the batter; then dredge some flour on tin or iron plates, and drop the batter on them the size of a walnut; if properly mixed the paste will be stiff, so that you will be able to keep the tops of the cakes quite rough; stick them with blanched almonds sliced, and bake a light color in a moderate oven.

No. 327.—SHREWSBURY CAKES.

Take three quarters of a pound of dried flour, ten ounces of fresh butter, well beaten, six ounces of sifted sugar, and a very little finely pounded mace; mix up the paste with a small quantity of rose-water, roll it out thin, cut with a round tin cutter into small cakes, place them on a baking-sheet which you have dredged with flour, and bake in a moderate oven, keeping them a light color.

No. 328.—ARROW-ROOT CAKES.

Take a breakfast-cupful of arrow-root, about a quarter of that quantity of white sugar finely

pounded, one ounce and a half of fresh butter, the yolk and white of one large egg, and sufficient nutmeg and grated lemon-peel to flavor the cakes. Butter well the inside of a small stewpan, put in the ingredients, and boil them all together, stirring all the time, until very light, and of a pretty thick substance; then drop the paste upon a baking-sheet in small round shapes, the size of a shilling, and bake in a moderate oven a very light color. These cakes should look rather rough, thick, and almost white, and make a very nice dish for dessert.

No. 329.—LEMON CAKES.

Take one egg, a little flour, a small piece of butter, a little rose-water, the rind of a lemon grated off with lumps of sugar, till the paste is sweet enough; then mix all well together, and roll out as thin as possible on a marble slab; cut into round shapes with a tin cutter, and bake on a tin sheet in a quick oven. Serve them for dessert.

No. 330.—ORANGE BISCUITS.

Take five nice oranges, grate the rind from them, and put into a mortar, with a quarter of a pound of sweet almonds and three-quarters of a pound of lump sugar, finely pounded; mix all well up with the whites of two eggs, then work the whole thoroughly in the mortar with the pestle, for the

more it is pounded the lighter it becomes. Have the oven ready, moderately hot, lay three sheets of paper on a baking tin, and drop the mixture on the paper about the size of a nutmeg, but not too near together, as the biscuits spread so much in the oven. As soon as they are baked a nice brown color, not too dark, take them out of the oven, and let them stand till cold, when they will come off the paper easily. Serve them for dessert.

No. 331.—WHIP BISCUITS.

Take the whites of three new-laid eggs, and whip them to a very stiff snow-froth, then add by degrees a quarter of a pound of very finely pounded loaf sugar, and a dessert-spoonful of the best double distilled rose-water. Drop about half a tea-spoonful at a time on writing paper, not too near together, and bake on a board, as you would meringues, in a very slow oven with the door open, as they should not get brown. You may color half of the quantity a pretty pink with extract of cochineal; the pink and white biscuits, served in a little pile on a lace-edged dessert paper, make a pretty dish for dessert. If the taste of rose-water be not liked, you may add any other flavoring instead.

No. 332.—COCOANUT CAKES.

Grate the nut (scraping off the rind) very fine, and add half its weight in finely pounded white sugar; mix them well together with white of egg, and drop on wafer paper in small rough knobs about the size of a walnut, and bake in a slack oven. Excellent for dessert.

No. 333.—CHOCOLATE CAKES.

Take the whites of three new-laid eggs, and beat them well with a quarter of a pound of finely pounded sugar, and a third part of a cake of chocolate scraped very fine; drop in small round cakes on writing paper, and bake them in a slow oven. Serve them for dessert or at luncheon.

No. 334.—APPLE CAKES.

Take one pound weight of codlings, after they have been pared and cored, stew them tender, and then pulp them through a sieve upon a pound and a half of sifted sugar; then with a whisk beat them together for an hour, and drop on writing paper in small round cakes. Dry them in the sun, or in a screen before the kitchen fire, and when dry enough put them by in a tin box (leaving them on the paper) in a dry place, to keep for use for dessert.

No. 335.—GOOSEBERRY CAKES.

Place a jar of unripe gooseberries in a kettle of water on the fire, and when they are quite soft, rub them through a fine sieve, and to every pound of pulp add the white of an egg and a pound of sifted sugar; beat all up till quite thick and light, and drop in small round cakes on writing paper to dry in the sun or in a screen before the fire. When dry enough, take them off the paper, and put them by in a box in a dry place, to serve for dessert in the winter. These cakes are also excellent made with pulped raspberries instead of gooseberries, but the fruit must not be too ripe, or the raspberry pulp will be too liquid for the purpose.

No. 336.—SCOTCH BISCUITS.

Take two ounces of fresh butter, and rub it well into one pound of well-dried flour, add a pinch of salt, and sufficient milk to make it into a paste, which must be rolled out as thin as a sheet of brown paper and cut into small rounds with a tin cutter. Bake them on a baking-sheet in a moderately hot oven. If you have good cream, you may use it for making the paste instead of the butter and milk: these biscuits (and indeed cakes and biscuits of all kinds) should always be kept in a tin box, or they soon become soft and unpalatable.

No. 337.—BREAKFAST ROLLS.

Put half a pint of milk into a small stewpan, with an ounce and a half of fresh butter, and let it remain on the fire till lukewarm and the butter melted; beat up one egg, then add a dessert-spoonful of powdered sugar, and two table-spoonfuls of yeast, then add the milk and butter, and beat the whole well together five minutes. Have ready one pound of the best flour, add to the mixture, and let it stand before the fire half an hour, then knead it very gently, and form it into small rolls; let them stand three-quarters of an hour, or till they are light, then bake them about a quarter of an hour, in not too quick an oven, and send to table quite hot.

No. 338.—YORKSHIRE CAKES.

Take two pounds of flour well dried, four ounces of fresh butter, three ounces of sugar, two eggs, a pint of milk, and two table-spoonfulls of yeast; warm the milk with the butter to blood heat, beat the eggs, add the sugar and yeast, and raise the flour; work the dough, and divide it into four round balls, which drop into the middle of four tins well buttered inside; let the balls rise for three-quarters of an hour, and bake nicely. A little more flour may be used in making up the dough if necessary, and while hot cut the cake into four slices, butter them on each side,

and return it to the oven for a minute or two, and send to the breakfast table quite hot. The cakes that are not required at the time they are made, must be put into the oven to heat through the following morning before they are cut up and buttered to send to table.

PRESERVES.

No. 339.—GRATED ORANGE MARMALADE.

Take double weight of loaf sugar to the weight of the Seville oranges; grate off the outer rind of the oranges, halve them, and take out the pulp and juice with a tea-spoon, carefully keeping back the pips and the divisions between the pulp. Boil the skins in a large panful of water for two hours; tie the grated rind in a piece of muslin, and boil with the skins ten minutes, then take it out of the water. Put a pint of the bitter water in which the skins have been boiled to every two pounds of sugar, add the pulp, juice, and the grated rind that you boiled with the skins, and boil all together forty minutes after it comes to the boil. When cold this marmalade will be a clear amber jelly, not too bitter, but deliciously flavored with Seville oranges; it becomes a little firmer by keeping. Preserves are said to have come to the boil directly the *whole surface* of the jam is covered with small bubbles, not when it begins to bubble round the edge of the preserving-pan only.

No. 340.—CHERRY PRESERVE.

To each pound of fruit, after it is stoned, allow one pound of loaf sugar; to every pound of sugar put half a pint of water, and dissolve to a syrup, then add the fruit, and let it boil as fast as possible for half an hour, till it just begins to jelly, as it soon thickens by keeping. Put it into pots, and when cold cover with brandy paper, and another cover outside this.

No. 341.—PINE-APPLE JAM.

Peel the pines quite thin, take out all the eyes, then cut them into thin slices, and these again into small dice, and to every two pounds of fruit add one pound and three-quarters of loaf sugar, and boil over a slow fire twenty-five minutes.

No. 342.—PLUM JAM.

Skin and stone the plums, then weigh equal quantities of fruit and sugar; pound the sugar fine, and sprinkle it over the fruit in layers, in a deep dish or large basin, over night; the next morning boil the fruit and sugar for twenty minutes after it comes to the boil.

No. 343.—BLACK CURRANT JAM.

To each pound of the fruit stripped from the stalks allow half a pint of red currant juice and one

pound and a half of loaf sugar; boil all together for fifteen minutes after it comes to the boil, stirring it all the time.

No. 344.—STRAWBERRY JAM.

Pick the fruit from the stalks, and to every pound weight allow one pound of sugar; pound the sugar, sprinkle it over the fruit in layers in a deep pan over night, and the next morning boil the fruit and sugar together for thirty-five minutes after it comes to the boil, stirring all the time.

No. 345.—RASPBERRY JAM.

Proceed in the same way as for strawberry jam, only boiling it for from fifteen to twenty minutes after it has come to the boil, according to the quickness of the fire.

No. 346.—RED CURRANT JELLY.

Strip the currants from the stalks, and put them into a strong linen jelly-bag over night, with a plate in the mouth of the bag, on which you place as heavy a weight as the bag will bear, so that the pressure may force out the juice; let it drip into a basin during the night, and the next morning measure it, and to every pint of juice allow a pound of loaf sugar. Boil the juice and sugar together, stirring it all the time, and watching it carefully, to

know the exact moment it comes to the boil, when you must let it boil for two minutes and a half *only;* if you allow it to boil longer it will never jelly.

No. 347.—PLUM JELLY.

Take three pounds of either common red plums or mussel plums, and boil them in three quarts of water till reduced to one quart; strain through a bag, and to each pint of juice add a pound of sugar, and boil till it jellies; then put into pots, and cover with paper when cold.

No. 348.—CHERRY CHEESE.

To twelve pounds of cherries, stoned, take three pounds of loaf sugar; break the stones of part of the cherries and blanch the kernels, add them to the fruit and sugar, and boil all gently till the jam be comes quite clear; pour into small and rather shallow pots, and keep in a dry place.

No. 349.—BOTTLED FRUITS.

Fill wide-necked bottles with any kind of fruits fit for tarts as close and full as possible, and in each bottle put over the fruit a quarter of a pound of powdered loaf sugar; tie a piece of wet bladder tightly and closely over the mouth of each bottle, and place the bottles in a fish-kettle of water, with cloths under them and between them, and round the inside of the

kettle, so as to prevent breakage, and let them boil by the side of the fire, or on it if not too fierce, till the fruit has sunk considerably in the bottles, and it looks sufficiently done; then remove the fish-kettle from the fire, and let the bottles remain in the water till quite cold, when take them out, wipe them dry, and put them by in a cool, dry place. The bladders must be kept constantly moistened, while the bottles are on the fire, or they will burst; and if, notwithstanding this precaution, it should happen, the bottle must instantly be covered with a piece of fresh, wet bladder. The bladders are on no account to be removed at any time till the fruit is used. This receipt is best for all stone fruits, and the following one for gooseberries, currants, and raspberries.

No. 350.—BOTTLED FRUITS.

Pick the fruit from the stalks and put into wide-mouthed bottles; then take one drachm of alum and put it into four gallons of boiling water, let it stand till cold, and then pour it into the bottles upon the fruit till they are filled, bung them tight, put them in a large fish-kettle of cold water, packed as in the previous receipt, and heat it to one hundred and seventy-six degrees; let them cool in the water, then tie them over with bladder and seal them, and put them by in a cool, dry place. The quantity of alum must on no account be exceeded, or the fruit will be hard.

LIQUEURS.

No. 351.—CURAÇOA.

Take the rinds of eight Seville oranges and eight lemons peeled very thin, and steep them three days in one gallon of best French brandy, adding a *very little* saffron to color it); strain, and put to it three pounds of loaf sugar, and, when quite dissolved, filter the liqueur quite clear, and bottle it.

No. 352.—NOYEAU.

Take half a pound of bitter almonds, and the thinly pared rind of a fine lemon; blanch the almonds, and shred the lemon-peel into small bits, put them together in a mortar, and bruise them to as fine a powder as possible. Put the powder into a gallon stone bottle, and add a gallon of good spirits of wine and a quart of water; cork the bottle particularly well, make a point of shaking it once a day thoroughly, and at the end of a week it will be ready for the syrup. Make a syrup of two pounds of lump sugar to a quart of water, let it stand till cold, and then pour it into the bottle, mix the whole well by

shaking the bottle, and let it stand another week; at the end of this time, strain the liquor from the almond powder, and filter through white blotting paper. A common tin funnel will do for this purpose, putting a few slips of wood down the inside of the funnel; and to make the filter, take a sheet of white blotting paper, square it, put corner to corner, and double it again; the slips of wood prevent it clinging closely to the sides of the funnel, and in that way quicken the process. The noyeau is now ready for bottling, and it should be most carefully corked; it should not be used for two months, but does not reach perfection for a year, and goes on improving for many years.

No. 353.—LIQUEUR DE QUATRE FRUITS.

Take scarlet strawberries, raspberries, red currants, and morella cherries, as they ripen in succession. Extract the juice from them separately, and add to it a small proportion of white sugar-candy, so as to make it sweet and rich, but not a thick syrup, and strain it off as clear as possible. When you have the juices of the four fruits ready, mix them together, observing to put in a smaller quantity of currant and raspberry juice than of the cherry and strawberry, and to a pint of the juice add a gill of strong brandy, and then bottle it. The addition of some cherry and apricot kernels will be found a great

improvement. The fruit ought to be picked in very dry weather.

No. 354.—CHERRY BRANDY.

Fill as many wide-mouthed gooseberry-bottles as you require rather more than half full of fine ripe morella cherries, and to each bottle put twenty bitter almonds *scraped*, not blanched, and five ounces of pounded white sugar-candy. Fill up the bottles with the best pale French brandy, cork them well, resin the corks, and place the bottles in the wine-cellar. The brandy will be ready for use in the following winter, but is much improved by keeping another year or more.

No. 355.—MILK PUNCH.

Steep the thinly cut peels of twenty lemons and four Seville oranges in six quarts of fine brandy or rum for twenty-four hours, then add two quarts of lemon and orange juice (almost three-fourths orange juice), five quarts of water, four nutmegs grated, and two pounds and a half of loaf sugar; when this has stood twenty-four hours, add seven pints of boiling milk, then let the whole stand about twelve hours; after which run it through a jelly-bag till the liquor becomes quite clear and fit for bottling. Keep it in the wine-cellar and do not use it for some months. Age improves this excellent liqueur greatly.

No. 356.—SHRUB.

To three quarts of red currant juice add three quarts of fine rum, and two pounds of best lump sugar. When the sugar is well dissolved, stir it all thoroughly together, and run it through a jelly-bag till perfectly bright; then bottle it.

PICKLES AND SAUCES.

No. 357.—INDIAN CHUTNEE.

Take a pound of sharp apples, pared and cored, half a pound of tomatoes, four ounces of muscatel raisins, four ounces of sultana raisins, four ounces of red chilies, four ounces of brown sugar, half a pound of brown sugar-candy, half a pound of salt, four ounces of bruised ginger, two ounces of garlic, two ounces of shallots, a stick of horse-radish, and two or three sprigs of mint. Cut the apples in slices rather thicker than a penny piece, and these again into small squares; stone the muscatel raisins, and chop them coarsely, and also the red chilies, garlic, shallots, and the sprigs of mint and the horse-radish, having previously scraped the latter; pound the sugar-candy, mix all the ingredients together, add a pint of lemon-juice or of the best vinegar, and let all simmer gently by the side of the fire till clear; if too dry, add more lemon-juice or vinegar; if too liquid, reduce more on the fire. The chutnee should be of a moist, syrupy consistency, without being liquid, and the chopped apples, muscatel raisins,

garlic, shallot, and whole Sultana raisins, should be tender, but not allowed to boil to a pulp. When cold, stir well, so that all the ingredients may be equally mixed, and put the chutnee into wide-mouthed pickle bottles; cork them well, and cover the bungs with either bladder or resin, and keep them in a cool place.

No. 358—PICCALILLI.

This is to be made of all sorts of vegetables that can be pickled. Pull cauliflowers in bunches and slice cabbages, and put them on earthen dishes or sieves sprinkled over with salt, and let them stand three days to dry. Onions, gherkins, sliced cucumber, radish-pods, capsicums, green tomatoes, or whatever can be pickled, put into salt and water one day, the next day dry them, and scald all in brown vinegar, a few at a time, take them out as dry as you can, and when all are scalded, put away that vinegar. To one gallon of fresh brown vinegar add four ounces of ginger bruised, two ounces of whole white pepper, two ounces of allspice, two ounces of turmeric, four ounces of shallots, and boil slowly half an hour, then mix half a pound of the best flour of mustard with some boiling vinegar as you would with water for common use, and stir it into the vinegar and spices, but keep it from the fire, for it must not boil after the mustard is put to it. When the prepared vege-

tables are put into the jar (which should be a large one), strew in some brown mustard-seed amongst them, and put them in by degrees with the mixture of spices, stirring it up well when all are in the jar, that the spices and vegetables may be well mixed. The piccalilli will require looking to sometimes, and if it becomes too dry, add sufficient cold boiled vinegar, and stir well in. If you cannot get all the vegetables at the same time, you may keep on adding afterwards, taking care to prepare them in the same way by drying after they have been in salt and water, and then scalding them in boiling vinegar; but they must be cold when added to those in the jar, or they will not keep, and the whole must be occasionally stirred up, and the vegetables covered with the vinegar mixture. Tie over the mouth of the jar with bladder to keep out the air.

No. 359.—HOT GREEN PICKLE.

To two quarts of good vinegar add a quarter of a pound of salt, one ounce of ginger, two ounces of shallots, two large tea-spoonfuls of cayenne pepper, two ounces of mustard-seed, and one ounce of white pepper. Boil all these spices in the vinegar, and when cold put into a jar, with any green fruits or vegetables you choose, fresh as gathered.

No. 360.—MOGUL SAUCE.

Bake eighteen large-sized tomatoes, and when done remove all the water and skin; the pulp only is to be used. Take eight ounces of green apples pounded, eight ounces of salt, eight ounces of common raisins, stoned and pounded very fine, three ounces of ground ginger, two ounces of chilies pounded, half an ounce of garlic, and eight ounces of brown sugar, to which add a quart of the strongest brown vinegar. Care must be taken that all the ingredients are completely bruised to a paste before the vinegar is added; this done, bottle for use, and resin over the corks.

No. 361.—TUMS SAUCE.

Take rather less than half an ounce of cayenne pepper, one ounce of pounded sugar-candy, six small shallots, six anchovies, six cloves (all these ingredients to be pounded), one quart of vinegar, one gill and a half of soy, and a gill and a half of mushroom catchup. Stir the whole together, and shake it up frequently; in ten days it will be fit for use, then let it stand, and pour off the clear into small bottles; the thick is good for hashes, etc. Cover the corks of the bottles with resin.

No. 362.—TOMATO SAUCE.

Break tomatoes into a preserving pan, and draw them down till they are fit to pulp through a sieve,

then rub them through a sieve, and boil them down till they are of the consistency of very thick cream; add garlic and shallot while boiling, and before taking it off the fire some chilies, or cayenne pepper, and salt to taste. To half a sieve of tomatoes, two ounces of shallots and one ounce of garlic is the right proportion. Bottle in wide-necked pickle bottles, and cover the corks with resin. Two table-spoonfuls of the above is sufficient to flavor the sauce of any dish.

No. 363.—WALNUT CATCHUP.

Take walnuts when fit for pickling, pound them, and to every hundred of nuts add a small handful of salt, put them into a pan, cover them over, and let them stand three or four days, stirring them once a day. Then press through a canvas bag (the easiest way is by sewing up three yards of canvas like a round towel, put the pulp into the folds, and pass a stick through each loop; two persons in this manner will wring the walnuts much drier than by squeezing), let the liquor settle, pour off the clear juice, and to each quart of it put half a pound of fine anchovies, and boil them with the juice till dissolved; strain the liquor so boiled, and to every quart put half a quarter of an ounce of mace, cloves, black peppercorns, and ginger, ten cloves of shallot, and a gill of the best vinegar, and boil all again half an hour;

when cold bottle it for use, and put in each bottle ten cloves more of shallot, and a small quantity of the above spices: it improves by keeping. Resin the corks.

No. 364.—MUSHROOM CATCHUP.

To every peck of mushrooms put a handful of salt, break them up, let them lie all night, and then strain through a coarse cloth; to every quart of liquor put a quarter of an ounce each of cloves, Jamaica pepper, black pepper, and ginger, two or three anchovies chopped, and a glass of port wine. Let all boil slowly together till half the liquor is wasted; skim it well, and, when cold, bottle it, and resin the corks.

No. 365.—OYSTER CATCHUP.

Take one hundred large oysters (well cleaned, the eye and the gut should be carefully taken away), with all their liquor, one pound of fine anchovies, three pints of white wine, and one lemon, with half the peel cut very thin, and boil gently half an hour; then strain, and add a quarter of an ounce each of cloves and mace, and one nutmeg sliced, and boil a quarter of an hour, then add two ounces of shallots. When cold, bottle with the spices and shallots, and resin the corks. If the oysters are very large, they should be cut in two.

No. 366.—TARRAGON VINEGAR.

Strip the leaves from a quantity of sprigs of tarragon, cut before the plants begin to bloom, and put six or eight large handfuls into a large-sized Nottingham stone pickle jar, and pour a gallon of good vinegar upon the leaves. Cover over the mouth of the jar with a plate, and let it stand on the corner of the oven or boiler, the farthest from the fire, for three or four weeks, then strain and filter it, and bottle for use.

No. 367.—CHILI VINEGAR.

Bruise one pound of large red chilies, put them into a large pickle jar with a gallon of good vinegar, and proceed as in the above receipt.

MISCELLANEOUS RECEIPTS.

No. 368.—PICKLE FOR HAMS.

TAKE one ounce of saltpetre, a quarter of a pound of bay salt, two pounds of common salt, half a pound of coarse sugar, a quart of strong ale, two ounces of black pepper, one ounce of allspice, and boil all together; pour it hot upon the hams, and turn them twice a day in the pickle for six weeks. Smoke them three weeks, and then keep them in canvas bags till wanted for use.

No. 369.—TO CURE A MILD HAM.

To a ham of twenty-four pounds weight, take one pound of common salt, two ounces of bay salt, one ounce of saltpetre, and one pound of the coarsest brown sugar; mix all well together, and rub the ham with the mixture. Rub well, and turn the ham twice a day for one week, and then hang it in wood smoke for a fortnight.

No. 370.—TO KEEP FISH GOOD FOR SEVERAL DAYS.

Put into a fish-kettle or large stewpan, spring water, vinegar, and salt, in the proportion of three

quarts of water to one pint of good vinegar, and a table-spoonful of salt; place it on the fire, and when it *boils*, put in the fish, and let it remain *only two* minutes; then drain, and let it hang up in a cool larder or cellar. Smelts and other small fish should only remain in the boiling liquid one minute, and be then drained, and hung up in wicker baskets, through which the air can easily pass. After being thus prepared the fish will remain good any reasonable time, and may be cooked in any way that may be desired.

No. 371.—TO REMOVE TAINT FROM MEAT OR POULTRY.

If meat, poultry, or game has become rather tainted in hot weather, the unpleasant flavor may be quite removed by washing the part affected with chloride of soda first, and then in fresh water only; dry the meat well, and then cook it in any way that may be wished.

No. 372.—TO KEEP MEAT, GAME, OR POULTRY IN HOT WEATHER.

If there is any danger of meat being affected by hot weather, and you wish to keep it for a day or two longer, sprinkle it over with roughly pounded charcoal, and put the same under it; for birds, put a lump of charcoal in the inside, and sprinkle the pounded charcoal over the breasts and between the pinions of the body.

No. 373.—TO CLARIFY DRIPPING.

Have ready a large panful of boiling water, and into this pour the hot dripping, stir it thoroughly for a few minutes, and then leave it to get quite cold, when the clean dripping is easily removed from the top of the water, all the impurities sinking to the bottom. Dripping may be treated in this manner twice after using it for frying.

No. 374.—BREAD CRUMBS FOR FRYING.

Any pieces of crust may be dried in a cool oven, then pounded and put by in a bottle well corked for use. These bread crumbs are always ready for frying fish or cutlets on short notice, and they answer very well for all ordinary occasions; but for a dinner party, use fresh bread crumbs.

No. 375.—CELERY FLAVORING.

At the time of year when celery is not in season you may obtain nearly as good flavor from celery seed, which you can buy at the seed shops. Tie a tea-spoonful in a piece of muslin, and boil in any stock or gravy where it may be required.

No. 376.—AROMATIC HERB SEASONING.

Take three ounces of basil, three ounces of marjoram, two ounces of winter savory, three ounces of thyme, one ounce of dried bay-leaves, one ounce each

of mace and nutmegs, two ounces of cloves, two ounces of peppercorns, half an ounce of cayenne pepper, half an ounce of grated lemon-peel, and two cloves of garlic. Dry all the herbs, strip the leaves from the stalks, pound them in a mortar with the spices; mix all well together, sift through a fine wire sieve, and put away in dry corked bottles for use.

No. 377.—TO KEEP VEGETABLE-MARROW FOR WINTER USE.

Gather the vegetable-marrows when they are very large and fully ripe, hang them up singly in string netting in a dry, cool, place, where they will have plenty of air, and they will keep good all the winter, and may be used as a vegetable, mashed like turnips, or they will make an excellent thick soup.

No. 378.—SALAD SAUCE.

Boil two eggs for ten minutes, then throw them into cold water, and, when quite cold, put the hard yolks into a basin and pound them quite smooth, then add to them the yolk of a raw egg, and mix well, and season with half a tea-spoonful of finely chopped onion (or less of shallot), a large tea-spoonful of salt, and half that quantity of pepper and of pounded sugar; then add by slow degrees, a drop or two at a time, and stirring well all the while, oil and vinegar, in the proportion of six table-spoonfuls of

good salad oil to two of vinegar; working in the oil first, till the sauce becomes too thick, when thin it with vinegar, then add more oil, and again vinegar, till you have as much of the sauce as you require, and it is quite smooth and thick. In the summer time, stir into this sauce a dessert-spoonful of very finely chopped tarragon and chervil mixed, two-thirds of the quantity being tarragon; and in the winter, when the fresh herbs are not to be had, use tarragon vinegar and a little chili vinegar instead of the common kind. Taste the sauce, and if it needs more salt, pepper, or vinegar, add it, and should you have made more than you require to use, put what is left of the sauce by in a cold place, well covered from the air, and it will keep good for a day or two. The only art in making this sauce is to keep stirring it for a long time, and to add the oil very slowly, or you will curdle it.

No. 379.—STRAWBERRY ACID FOR MAKING JELLY, Etc.

Put twelve pounds of ripe strawberries into a pan, and pour over them two quarts of spring water, previously acidulated with four ounces of tartaric acid, and let them remain twenty-four hours; then strain them, taking care not to bruise the fruit. To each pint of clear liquor add a pound and a half of lump sugar finely powdered; stir it frequently, and when dissolved bottle the syrup. The whole process must

be cold. Raspberry or currant acid is made in the same manner. The quantity fills twelve bottles, and for making jelly, to a bottle of the syrup allow one ounce and a quarter of isinglass dissolved in as little water as possible; strain it, and pour the syrup upon it by degrees, mix it well together, and then pour it into a jelly mould. This acid makes a very good sauce for boiled puddings by adding a sufficient quantity to give the flavor to either melted butter or water arrow-root, putting in also a few drops of cochineal, if the color of the sauce is not inviting; and it also makes a very good summer drink, by stirring a little of it into iced water till thoroughly mixed.

No. 380.—BROWNING FOR MADE DISHES.

Take four ounces of loaf sugar, beat it small, put it into an iron frying-pan with one ounce of butter, and set it over a clear fire; mix it well together all the time, and when it begins to be frothy and the sugar is dissolving, hold it higher over the fire till the sugar and butter is of a deep brown; then pour in a little red wine, stir them well together, then add more wine, and keep stirring it all the while; put in the rind of a lemon, a little salt, three tablespoonfuls of mushroom catchup, two or three blades of mace, six cloves, four shallots peeled, and half an ounce of Jamaica pepper; boil slowly for ten min-

utes, pour it into a lipped basin, having previously strained it, and when cold, skim it carefully and bottle for use. Resin the corks and keep in a cool place.

No. 381.—COCHINEAL COLORING.

Put a quart of spring water into a small preserving-pan, with eight ounces of loaf sugar, and set it on the fire to boil, then add one ounce of cochineal and one ounce of salts of wormwood, both well pounded in a mortar, and when this has boiled up, add two ounces of cream of tartar, and stir well together with a wooden spoon, and then put in one ounce of pounded roche alum, stir well again till mixed, then strain through a jelly-bag. When cold, bottle the coloring in small bottles, cork them tight, and keep them in a cool place.

No. 382.—MINCE-MEAT.

Take five pounds of currants, three pounds of raisins, stoned and chopped, five pounds of very finely chopped suet, two pounds and a half of grated apples, two pounds and a half of sugar, the juice of five lemons, and five Seville oranges, one nutmeg and a half grated, and the weight of one in mace and in cloves very finely powdered, and a little more than one pound of shred citron and candied peels; moisten all with sweet wine and three glasses of brandy, mix all very thoroughly, put it into a jar

and cover down closely. At each baking of pies use a little fresh grated apple with the mince-meat.

No. 383.—SAVORY JELLY.

If you should want savory jelly in a hurry, take a pint of good-flavored stock, or any clear soup you may happen to have, add to it a table-spoonful of tarragon vinegar and a glass of white wine, and warm them together in a stewpan over the fire. Put half an ounce of Nelson's gelatine to soak in a little cold water, and as soon as swelled, stir it in with the stock, etc., till melted, then clear the jelly with the white of one or two eggs, as you would calf's foot; run through a jelly-bag till clear, pour it on a large dish about half an inch thick, put it on the ice or in a very cold place, and as soon as the jelly is well set and quite firm, cut it in dice, or chop it up for garnish as may be required.

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